GRAND CUISINE DESIGN GUIDE

GRAND CUISINE
BY ELECTROLUX PROFESSIONAL

THE DESIGN GUIDE

A detailed guide to the world's most exclusive cooking system

WELCOME TO GRAND CUISINE

The Electrolux Grand Cuisine Cooking System redefines home cooking, bringing the tools and techniques of Michelin-star chefs to the home. The result represents a new pinnacle of design and performance, combining professional capability with intuitive ease of use for the home cook who demands the very best. This design guide will help you to understand the technical specifications of the individual components and provide you with detailed information necessary to design, build and install kitchen furniture and plan utility connections.

THE SYSTEM

COMBINATION OVEN

BLAST CHILLER

PRECISION VACUUM SEALER

INDUCTION ZONE

SURROUND INDUCTION ZONE

SEAR HOB

GAS HOB

STAND MIXER

BESPOKE VENTILATION SYSTEM

THE SYSTEM

Harmonious design and integrated performance.

High power outputs, precise control, and exceptional hand-built quality make the Grand Cuisine Cooking System unique among home kitchen components.

Yet the revolutionary principle behind Grand Cuisine is the way that each component is designed to integrate as part of a distinctive, intuitive and seamless system.

System thinking derives directly from professional practice. Leading-edge techniques such as cook-and-chill, vacuum sealing for sous-vide cookery, and combination heat and steam cooking are now in widespread use, thanks to pioneering technologies developed by Electrolux Professional. The same techniques can now be accomplished at home with total confidence, using Grand Cuisine components such as the Blast Chiller, Precision Vacuum Sealer and Combination Oven.

The range also allows a wide scope for personal choice. Some cooks prefer to work with the visible flame of the Gas Hob, while for others the power, fast response and easy-to-clean surface of the Induction Zone is ideal. Whatever the chosen appliance, the Grand Cuisine user interface is simple, clear and consistent across all components within the system.

The result is a cooking system that allows accomplished cooks to achieve the exceptional, while empowering every cook to excel and enjoy the experience of home entertaining.

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The Grand Cuisine electrical appliances are designed for household use and are in compliance with the requirements of the following European Community Directives: 2004/108/EC (EMC); 2006/95/EC (LVD); their subsequent amendements and supplements, and with the European Community Standards indicated on each CE Declaration of Conformity

CHARACTERISTICS OF POWER SUPPLY

The AC power supply to the Grand Cuisine appliances must meet the following conditions:

- max. voltage variation + 6% / -10%
- max. frequency variation +1%
- connection to an efficient ground circuit (≤ 4Ω)

The connection to the electrical power supply has to be done in compliance with the current national and local regulations. Each appliance must be protected with dedicated devices against overcurrents (e.g. fuses, thermal magnetic circuit breakers), against direct and indirect contacts (e.g. residual current device, GFI - ground fault interrupter, depending of the type of supply and connection to the ground provided).

AMBIENT WORKING CONDITION

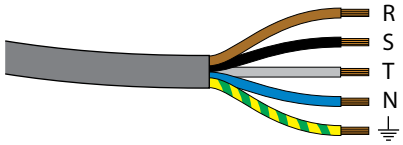
Class N 32°C , 55% Relative Humidity

TECHNICAL SYMBOLS

EI	Electricity Inlet (Power Supply)
G	Gas Inlet (Standard Gas Connection)
CWI	Cold Water Inlet
AO	Air Outlet
AI	Air Inlet
D	Drain
V	Air Vents
TCA: EI, CWI, D	Technical Connection Area
x″ / xx mm	Distance from combustible materials

230V~ WIRE

Brown	Phase
Blue	Neutral
Yellow/Green	Ground



400V 3N~ WIRE

Brown	Phase
Black	Phase
Grey	Phase
Blue	Neutral
Yellow/Green	Ground

COMBINATION OVEN

Often described as the "“heart" of the kitchen, the Combination Oven is a powerful and precise cooking instrument that delivers total control of heat and humidity. For cooking with convection heat, steam heat, or a combination of both.

AESTHETIC OVERVIEW

- Side-opening door
- 4 & 6 mm chamfered, patterned glass
- Solid metal handles
- Interactive touchscreen user interface

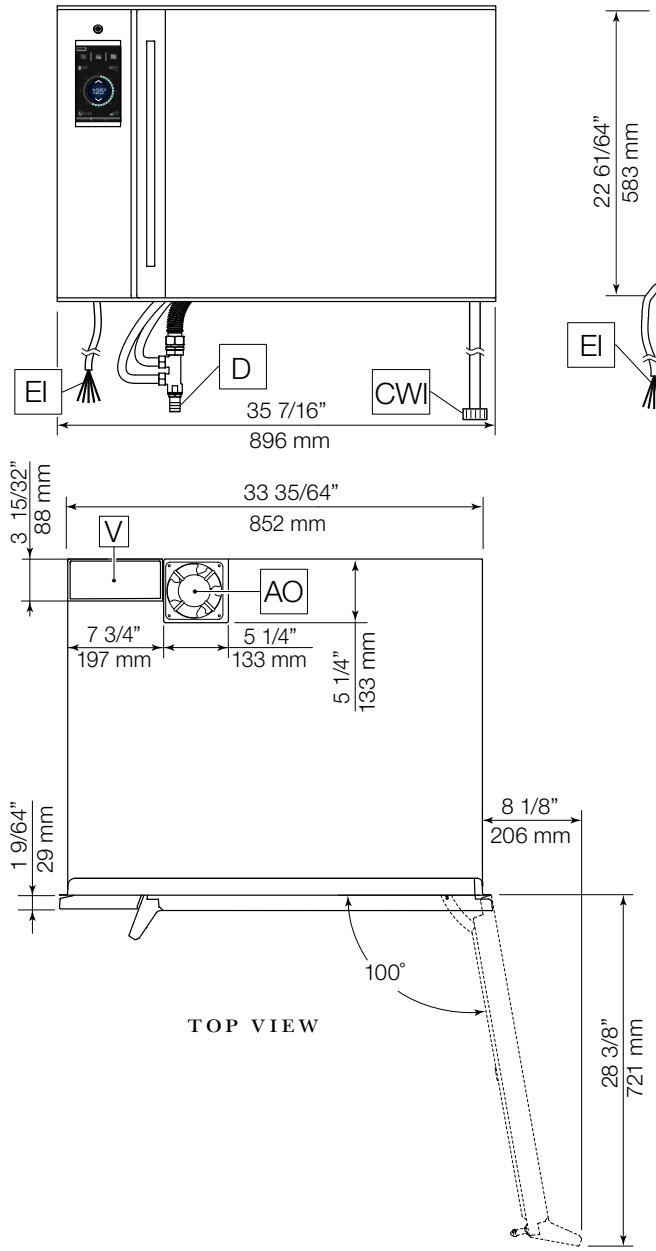
KEY FEATURES

- Automatic cleaning system
- Automatic or Manual cooking strategies
- Exact temperature & humidity control
- Patented Lambda sensor enables setting humidity level to exact percentage
- Six-sensor temperature probe
- Removable rack support

The appliance is designed for household use and is in compliance with the requirements of the following European Community Directives (1) and their subsequent amendements and supplements, and with the following Standards (2):

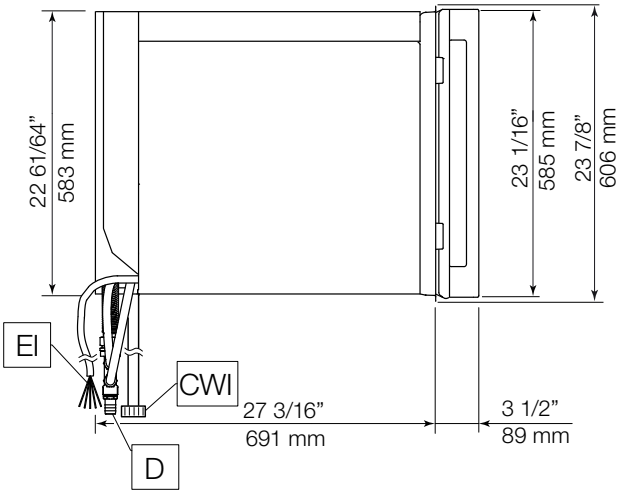
(1) 2004/108/EC (EMC); 2006/95/EC (LVD)
(2) EN 60335-1, EN 60335-2-6; EN 62233:2008; EN 55014-1:2006+A1:2009;
EN 55014-2:1997+A1:2001+A2:2008+A1:2009+A2:2009
EN 61000-6-1:2007; EN 61000-3-2;2006
EN 61000-3-3:2008; EN 61000-6-3:2007; EN 50581:2012

FRONT VIEW



TOP VIEW

SIDE VIEW



Technical symbols legend on page 7

MEASUREMENTS

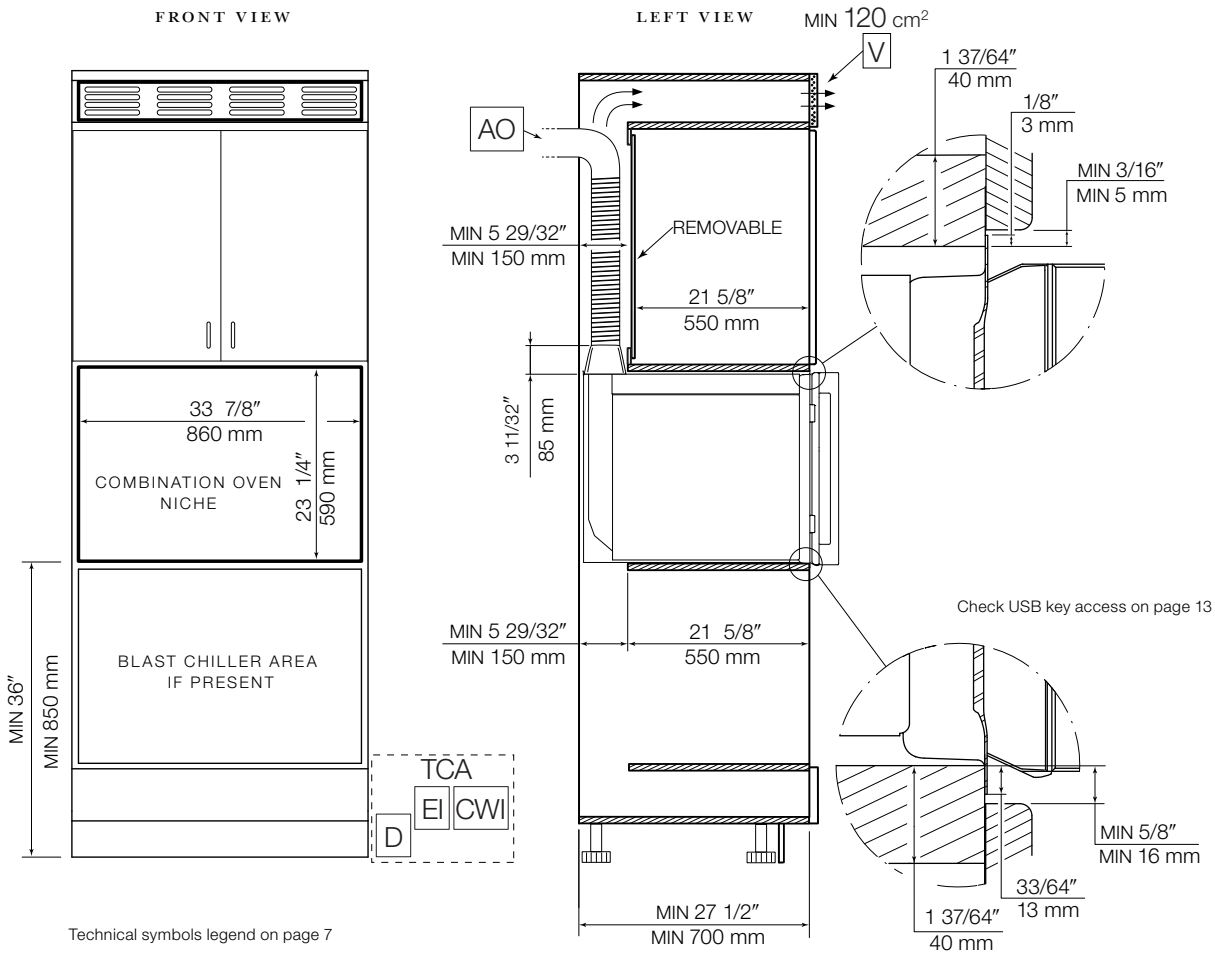
External size (H × W × D) (including door handle)	606 × 896 × 780 mm
Cavity (H × W × D)	380 × 560 × 520 mm
Usable cavity capacity	105 litres
Net weight	115 kg
Full-load weight (to be considered for cabinet construction)	150 kg

STANDARD INSTALLATION

Cab. niche (H × W × D)	590 × 860 × 700 mm
Thickness of the shelves	40 mm
Depth of the shelves	550 mm
Max temperature of cabinet panels	60 °C

PLANNING NOTES

It is recommended to fix the cabinet to the wall.
The cabinet panels and shelves must be waterproof.
The rear cabinet panels above and below the Combination Oven must be removable for installation and service. The upper part of the oven is predisposed for warm air exit. Do not block these sections.
Provide a vent on the upper part of the cabinet. Leave an area of at least 120 cm^2.



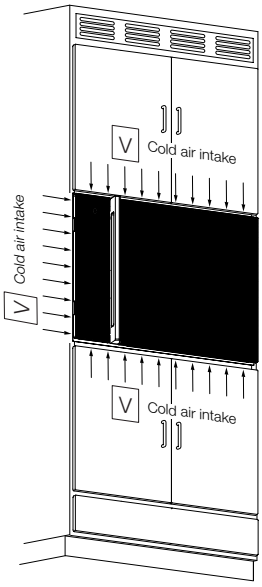
Technical symbols legend on page 7

SPECIAL REQUIREMENTS

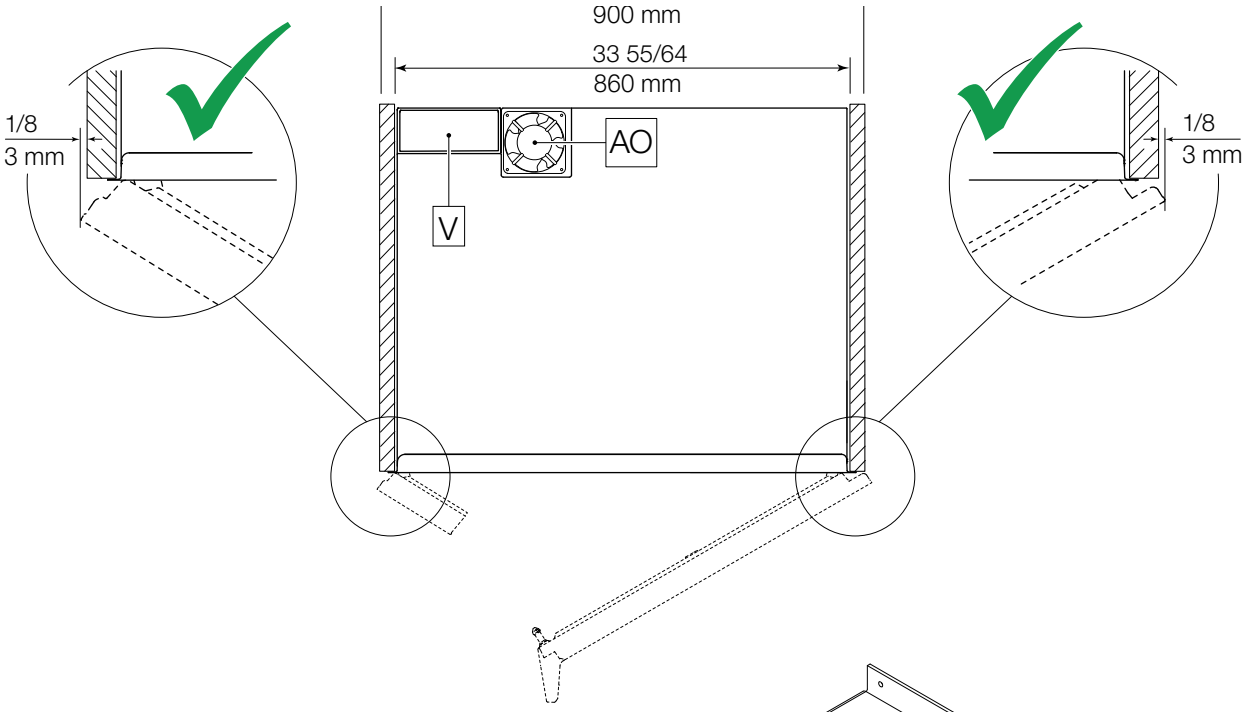
PLANNING NOTES

When the door is open the glass extends 3 mm from the edge of the standard cabinet (900 mm width).
When opening the control panel (e.g. when servicing), the panel extends 3 mm from the edge of the standard cabinet (900 mm width).
This requirement is important to guarantee correct ventilation.

The figure shows where the cold air intake is taken:

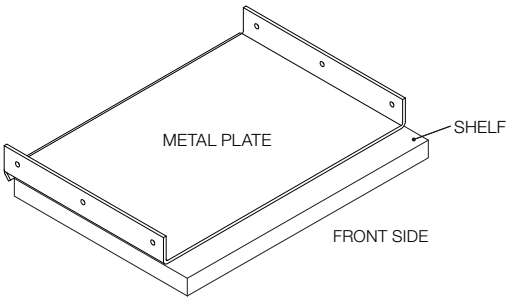


Do not block these sections.



PLANNING NOTES

In order to protect the shelf it is recommended to use the metal plate. The metal plate is supplied with the Combination Oven.

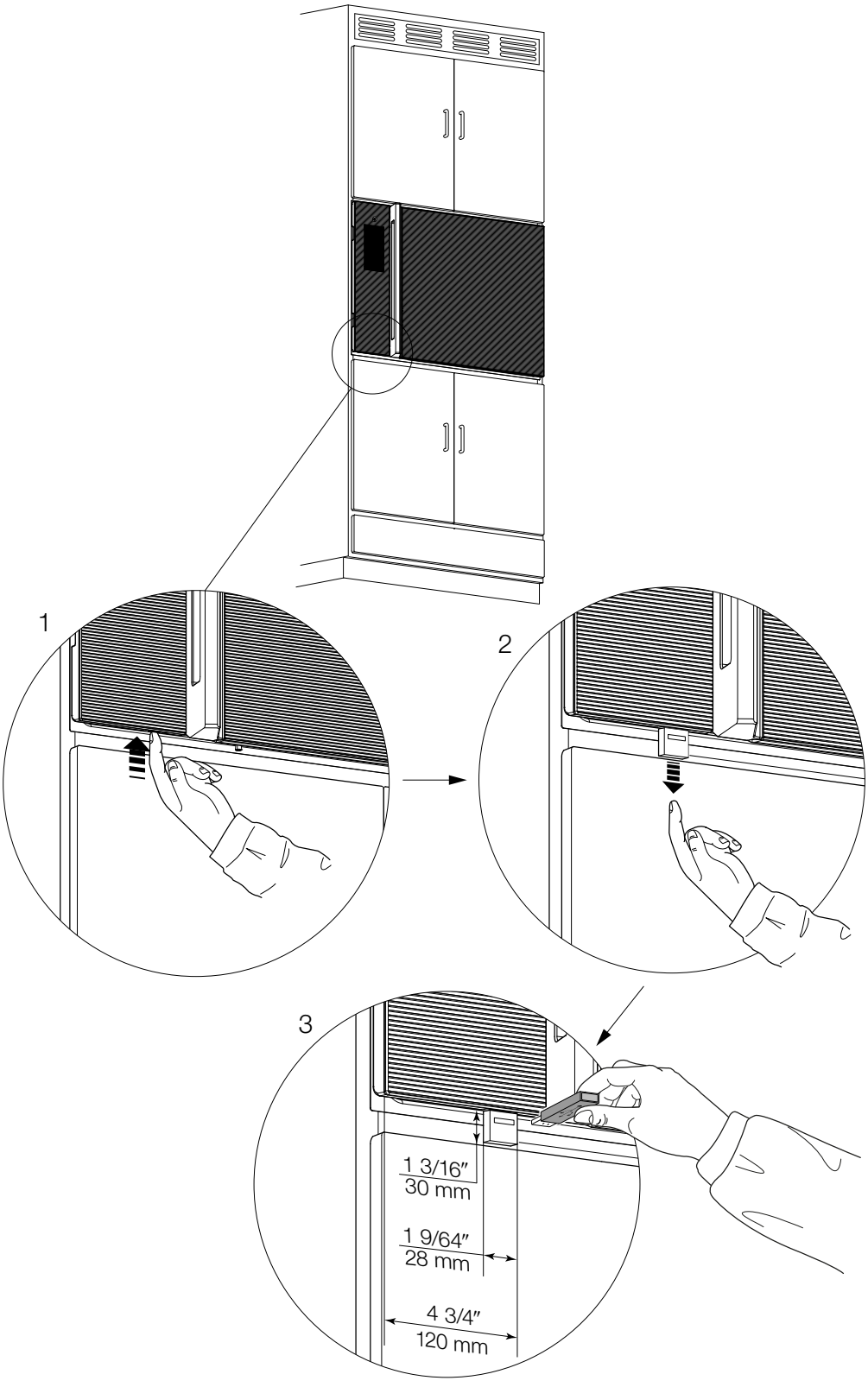


PLANNING NOTES

In the case that the appliance is under dynamic stress, a more sturdy fixing to the furniture is necessary.

PLANNING NOTES

Access to the USB port is provided at the bottom of the control panel.
Ensure that the furniture design allows appropriate access for inserting and removing the USB key.



AIR OUTLET

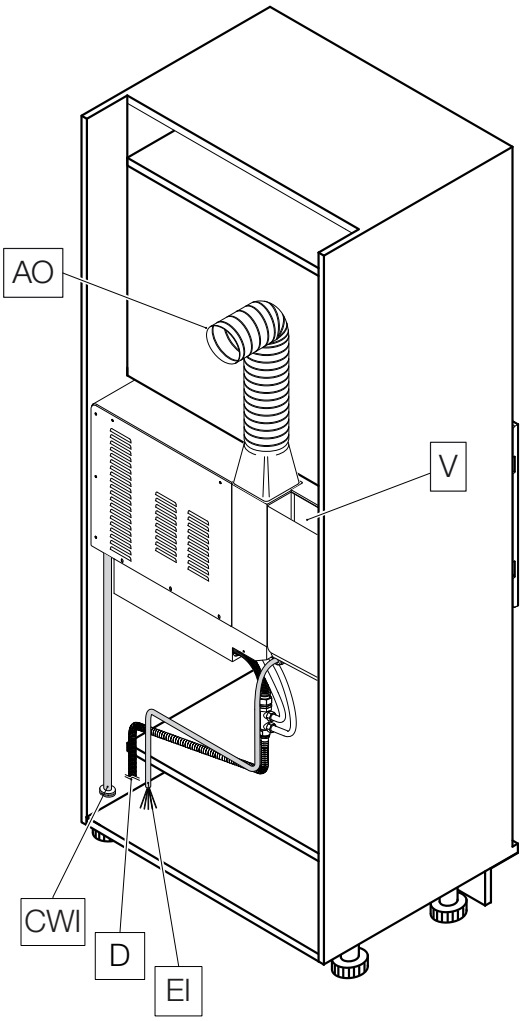
Provide external outlet to collect the oven exhaust air "AO". This will also help avoid humid air and cooking smells inside the kitchen.
The Combination Oven is equipped with an air outlet fan.

Outlet airflow	150 m^3/h
Outlet air pressure	10 Pa
External outlet	pipe diameter 100 mm (3 15/16″)
Typical temperature	40 °C
Peak temperature	60 °C
Typical humidity	60%
Peak humidity	90%

The evacuation of the air must be dimensioned in order to guarantee 150 m^3/h airflow and an outlet area of at least 70 cm^2.
Install an external extractor fan when:

- The pipe (∅ 100) is more than 1.5 m in length
- There is more than one 90° bend on the pipe

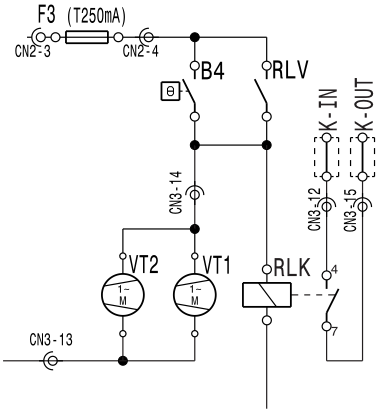
Avoid traps in the air outlet pipe in order to prevent build-up of condensation.
The air outlet pipe should have a device to prevent cold air backflow and prevent inflow of leaves, insects, etc.



Technical symbols legend at page 7

EXTERNAL FAN CONNECTIONS

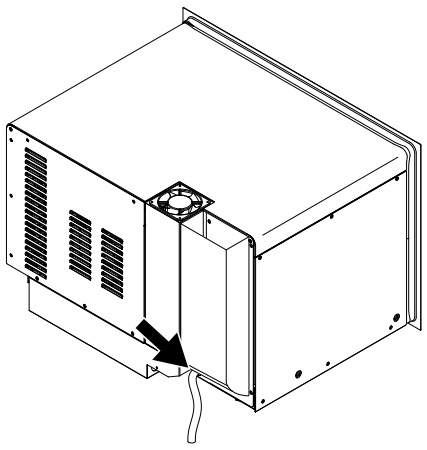
The exernal extractorfan can be controlled through the oven connections K-IN and K-OUT by means of an external relay.



Technical characteristics of the contact

- Normally Open
- Max Voltage 250V
- Max Power 0,1kW

The grommet indicated in the figure is for the insertion of an electrical cable for an external relay. The grommet is located near the electrical cable.



⚠ IMPORTANT

Do not directly connect the auxiliary fan to the oven, use the oven connection to connect the external relay, and connect the auxiliary fan to the external relay.
The oven can not supply power to the auxiliary fan.

ELECTRICITY

Power supply	400 3N~ 50/60 Hz
Max power	6.0 kW
Max current	13.2 A

PLANNING NOTES

The Combination Oven is designed to be connected to the power supply in a permanent way by means of a flexible cable.
It is necessary to install an appropriate switch to disconnect the appliance. This switch must be installed in the building's permanent electrical system, in the immediate vicinity of the appliance.

INLET WATER

Cold water inlet	3/4″
Max temperature	20 °C
Pressure	1.5–6 bar
Max water flow	2.6 l/min
Max water consumption per cleaning cycle	18 l

PLANNING NOTES

The inlet water must be drinking water, and meet the following requirements:

Total hardness	0.5–5 °f 0.28–2.81 °dH
Chloride Cl^-	< 10 ppm < 10 mg/l
Conductivity (20 °C)	50–2000 µS/cm 5–200 mS/m
pH	> 7

In some areas a water treatment system may be needed to prevent damage to the system. Data on total hardness, conductivity, Chloride Cl^- and pH, which are readily available from the water supply company, are needed for the evaluation.

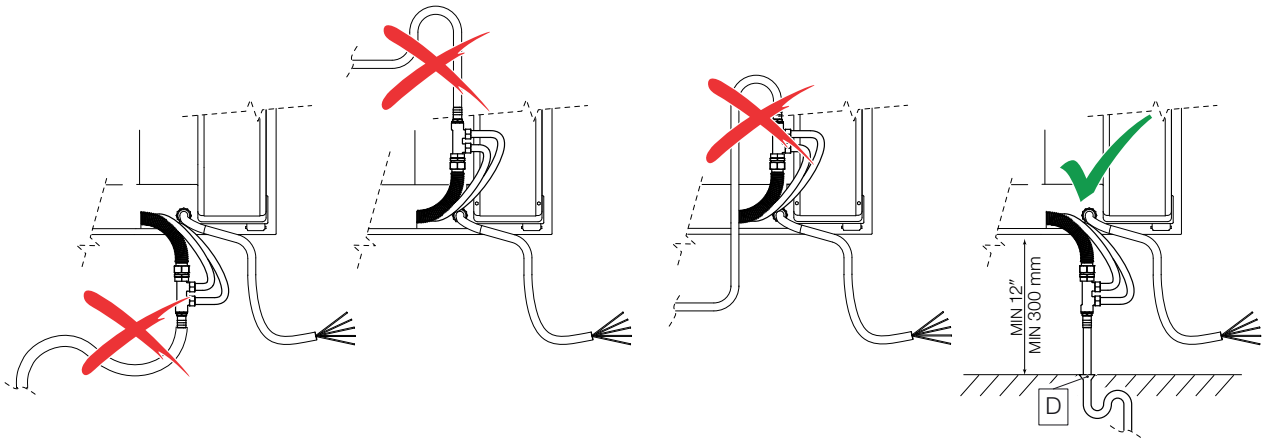
Provide the cold water inlet pipe (CWI) with a water tap in an easily reachable position close to the oven.

DRAINING

Oven drain outlet	∅ 25 mm
Drain temperature requirement	100 °C
Drain pipe's slope	Min 5%

PLANNING NOTES

The drain connection must be equipped with a siphon device.
Leave a minimum of 300 mm height between the oven drain outlet and the drain connection point.
The drain pipe is not supplied with the Combination Oven.
It is suggested to install an external air gap.



BLAST CHILLER

The Blast Chiller is a powerful, rapid blast chiller and freezer, even for food taken directly from the oven. A key component in the cook-and-chill process.

AESTHETIC OVERVIEW

- Side-opening door
- 4 & 6 mm chamfered, patterned glass
- Solid steel handles
- Interactive touchscreen user interface

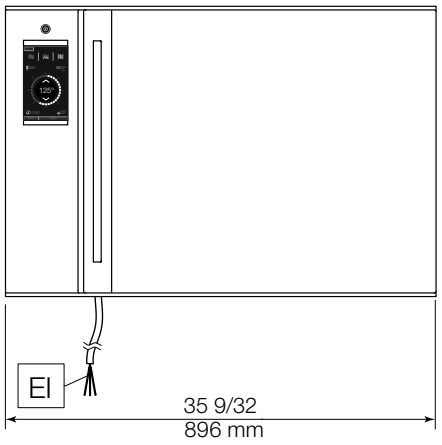
KEY FEATURES

- Automatic or Manual chilling strategies
- Three-sensor Food Probe enables chilling or freezing to exact temperatures
- Removable rack support
- Condensation collection tray

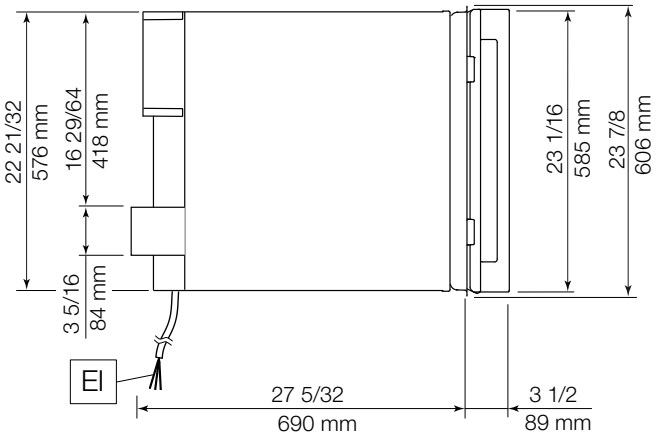
The appliance is designed for household use and is in compliance with the requirements of the following European Community Directives (1) and their subsequent amendements and supplements, and with the following Standards (2):

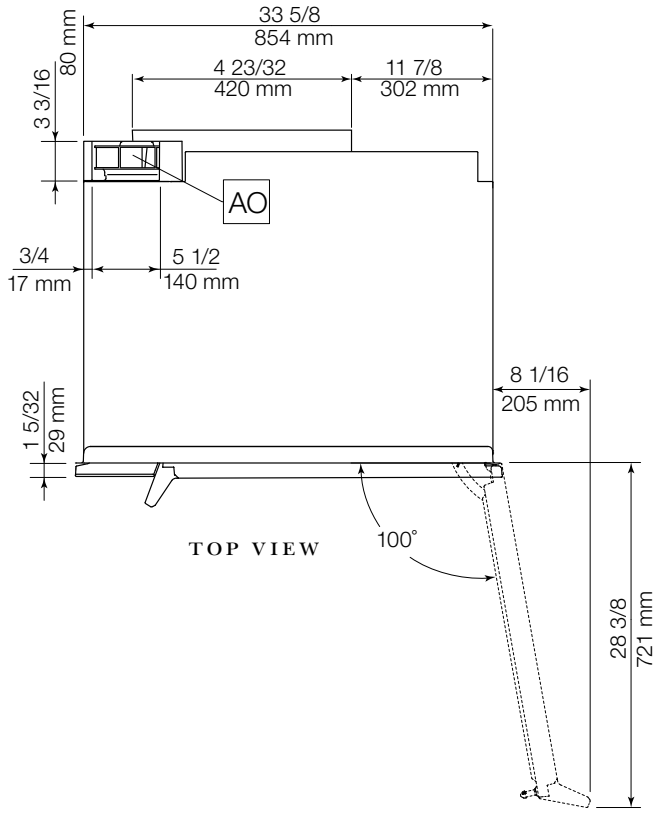
(1) 2004/108/EC (EMC); 2006/95/EC (LVD)
(2) EN 60335-1; EN60335-2-24; EN 55014-1:2006 + A1:2009
EN EN 61000-6-3:2007
EN 61000-3-2:2006 + A1:2009 + A2:2009
EN 61000-3-3:2008
EN 55014-2:1997 + A1:2001 + A2:2008; EN 61000-6-1:2007

FRONT VIEW



SIDE VIEW





TOP VIEW

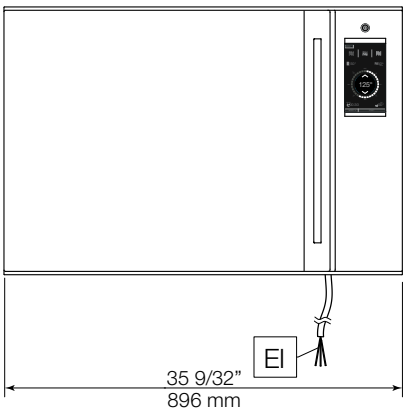
Technical symbols legend on page 7

MEASUREMENTS

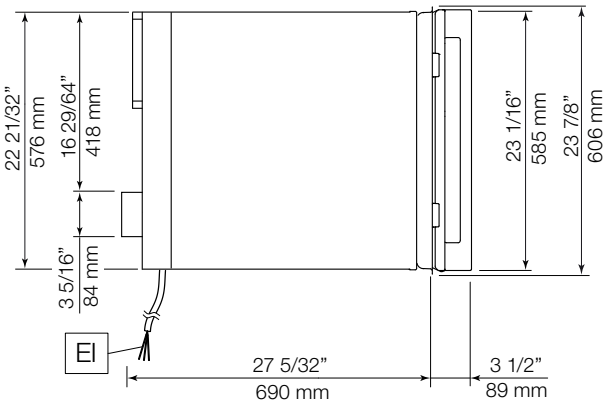
External size (H × W × D) (including door handle)	606 × 896 × 779 mm
Cavity (H × W × D)	459 × 557 × 528 mm
Usable cavity capacity	100 litres
Net weight	100 kg
Full-load weight (to be considered for cabinet construction)	135 kg

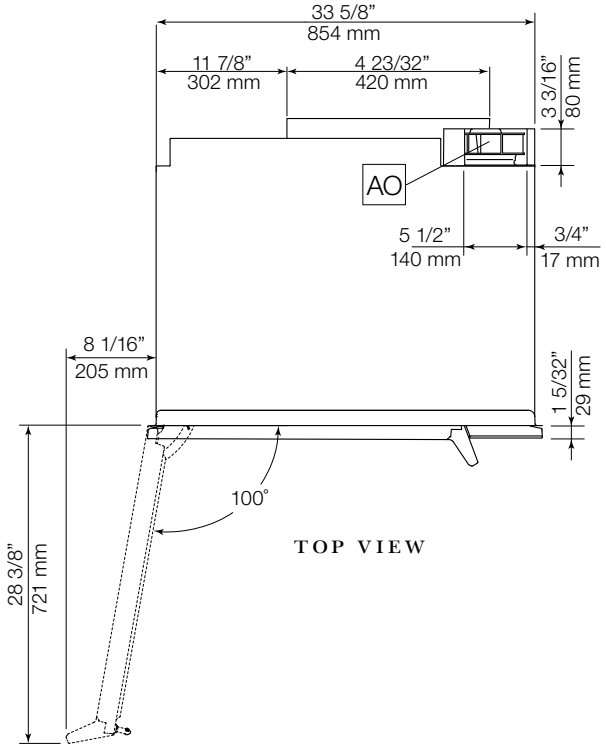
LEFT HINGED DOOR VERSION

FRONT VIEW



SIDE VIEW





TOP VIEW

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Technical symbols legend on page 7

MEASUREMENTS

External size (H × W × D) (including door handle)	606 × 896 × 779 mm
Cavity (H × W × D)	459 × 557 × 528 mm
Usable cavity capacity	100 litres
Net weight	100 kg
Full-load weight (to be considered for cabinet construction)	135 kg

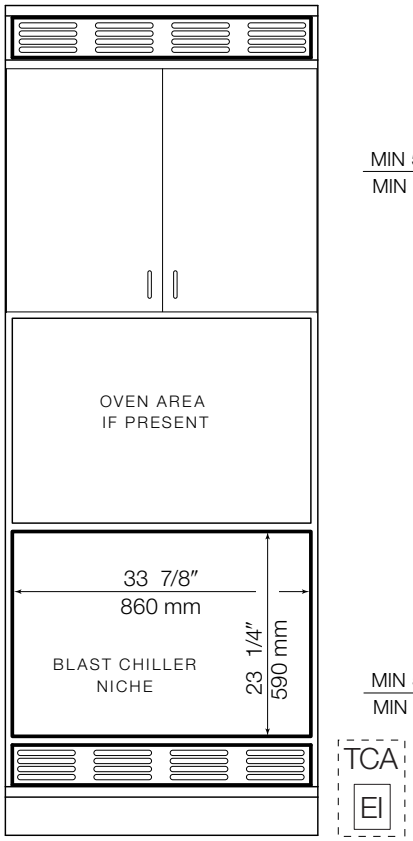
STANDARD INSTALLATION

Cab. niche (H × W × D)	590 × 860 × 700 mm
Thickness of the shelves	40 mm
Depth of the shelves	550 mm

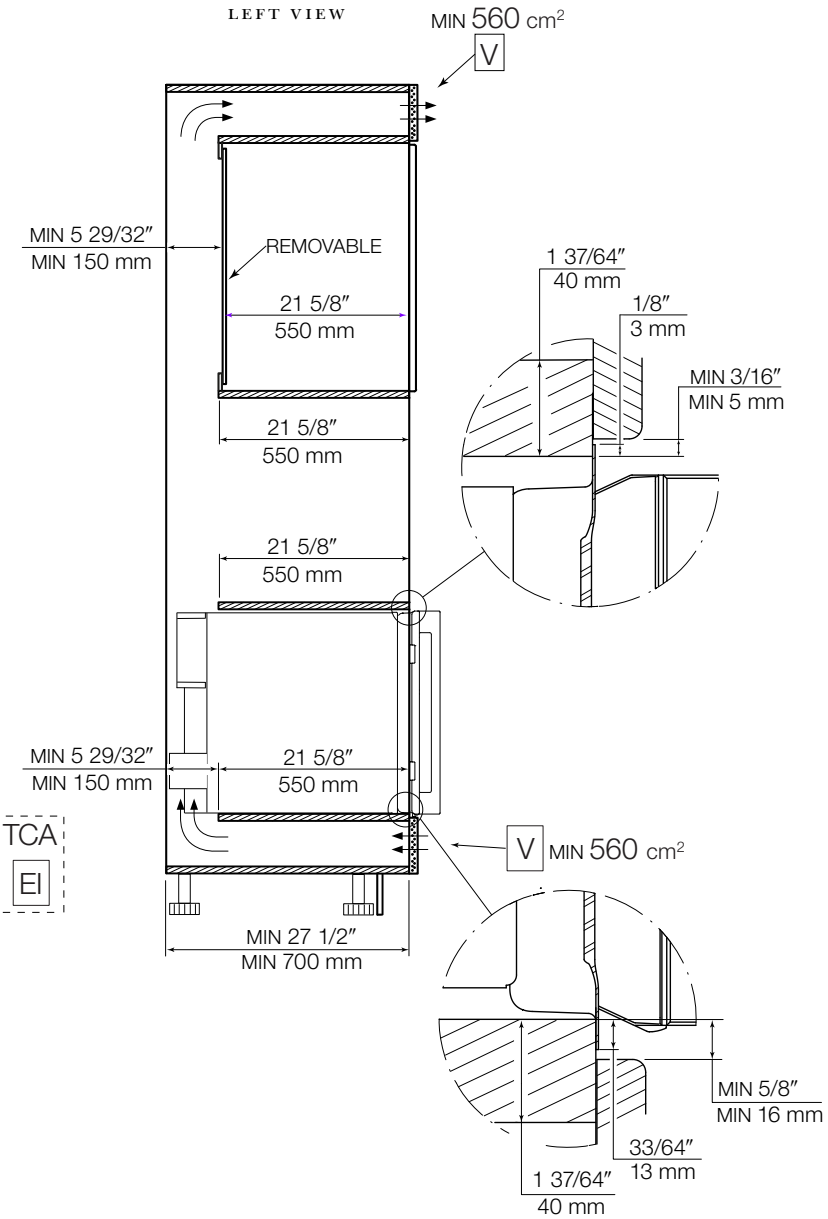
PLANNING NOTES

It is recommended to fix the cabinet to the wall.
The cabinet panels and shelves must be waterproof.
The rear cabinet panels above and below the Blast Chiller must to be removable for installation and service.
Provide a vent on the upper and lower part of the cabinet with an area of at least 560 cm^2.

FRONT VIEW



LEFT VIEW

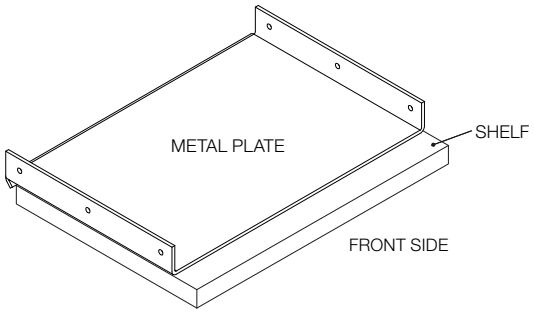


Technical symbols legend on page 7

SPECIAL REQUIREMENTS

PLANNING NOTES

In order to protect the shelf it is recommended to use the metal plate. The metal plate is supplied with the Blast Chiller.

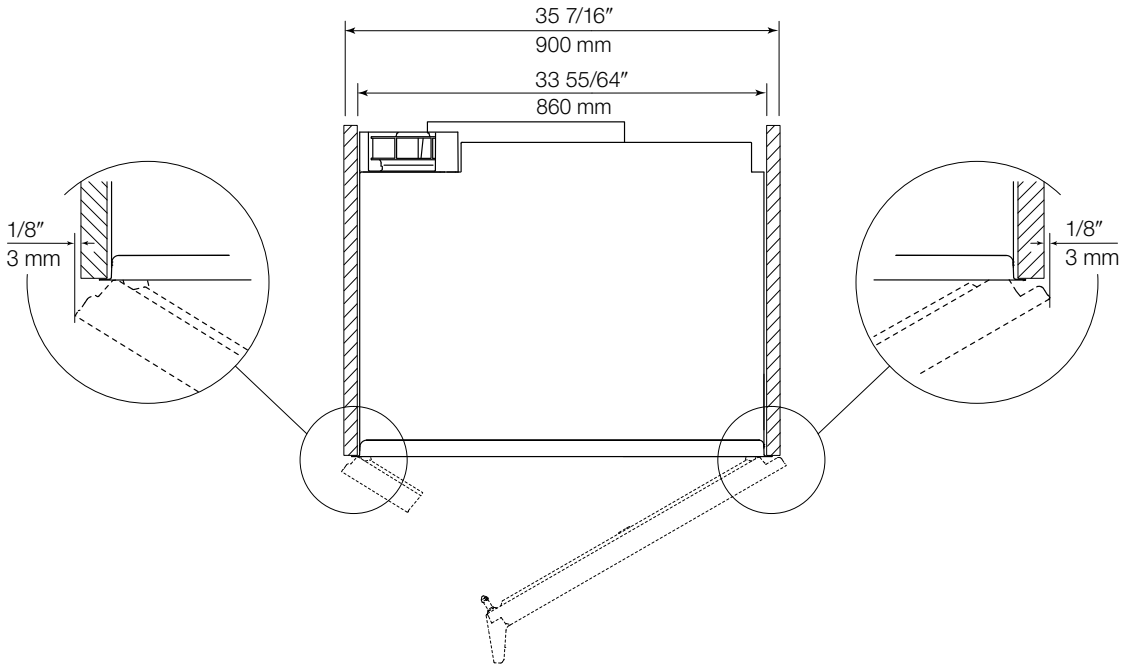


PLANNING NOTES

In the case that the appliance is under dynamic stress, a more sturdy fixing to the furniture is necessary.

PLANNING NOTES

When the door is open the glass extends 3 mm from the edge of the standard cabinet (900 mm width). When opening the control panel (e.g. when servicing), the panel extends 3 mm from the edge of the standard cabinet (900 mm width).

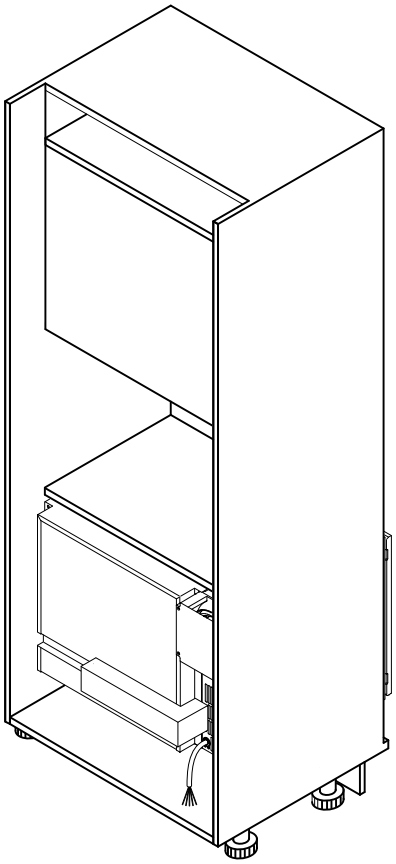


AIR INLET

Cabinet base air inlet	min 560 cm^2

PLANNING NOTE

Provide an air inlet in the area below the appliance. The air inlet for the Blast Chiller must have an area of at least 560 cm^2.



AIR OUTLET

Cooling airflow	400 m^3/h
Peak temperature	60 °C
Cabinet air outlet	MIN 560 cm^2

PLANNING NOTE

Do not mount the cabinet adjacent to the ceiling. Leave an area of at least 560 cm^2 to discarge the hot air.

ELECTRICITY

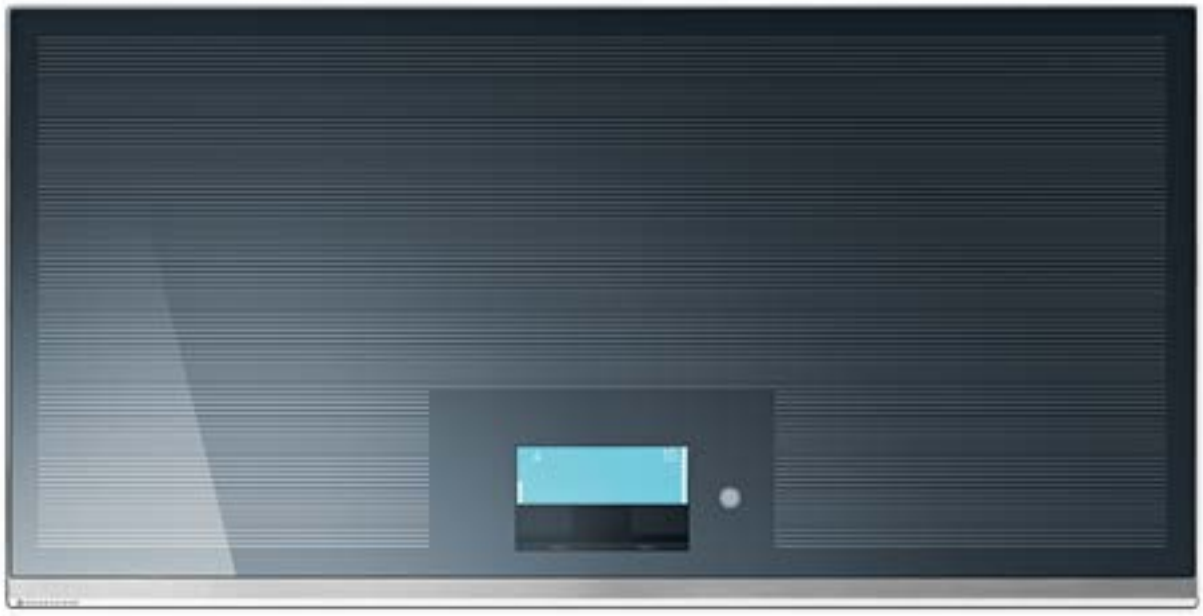
Power supply	230V~ 50 Hz
Max power	0.87 kW
Max current	4.5 A

PLANNING NOTES

The Blast Chiller is designed to be connected to the power supply in a permanent way by means of flexible cable.
It is necessary to install an appropriate switch to disconnect the appliance. This switch must be installed in the building's permanent electrical system, in the immediate vicinity of the appliance.

INDUCTION ZONE

The Induction Zone is a large induction cooktop offering high power and complete flexibility. Features controllable safe heat using pot detection technology.



AESTHETIC OVERVIEW

- 4 mm chamfered, patterned glass
- Stainless steel frame
- Hand-built
- Interactive touchscreen user interface

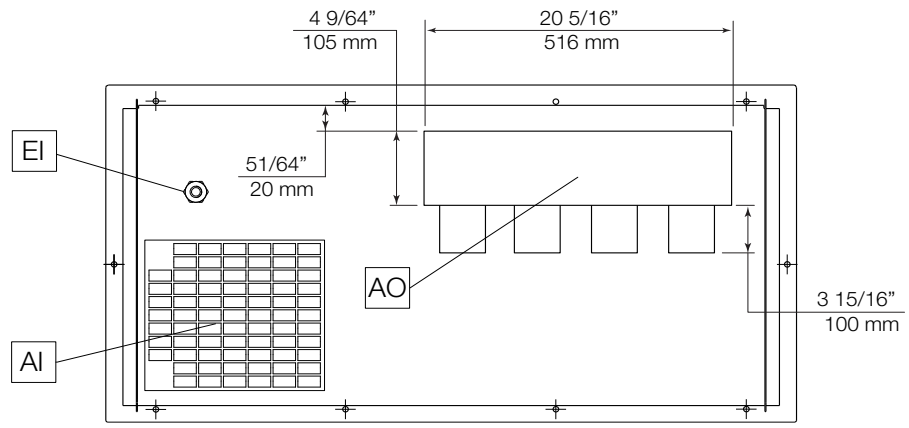
KEY FEATURES

- Zoneless cooking
- Pre-set configurations for quick start
- Large 260 mm diameter coils for uniform heating
- Pot recognition system

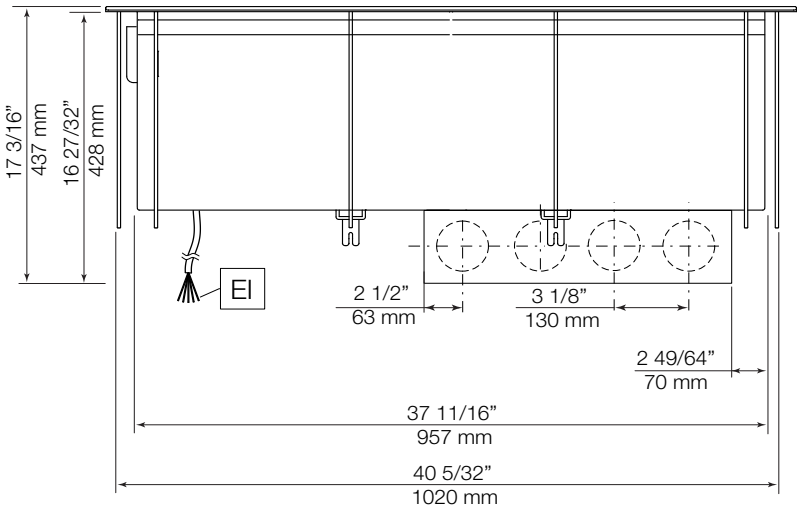
The appliance is designed for household use and is in compliance with the requirements of the following European Community Directives (1) and their subsequent amendements and supplements, and with the following Standards (2):

(1) 2004/108/EC (EMC); 2006/95/EC (LVD)
(2) EN 60335-1; EN 60335-2-6; EN 50581;
EN 55014-1:2007; EN 55014-2 :1998 + A1:2002 + IS 1:2007; EN 61000-3-2:2005;
EN 61000-3-3:1997 + A1:2002 + A2/ IS1:2006; EN 61000-3-11:2001;
EN 55011:1999 + A1:2000 + A2 :2003; EN 61000-4-2:1996 + A1:2001 + A2:2003;
EN 61000-4-4:2006; EN 61000-4-6 :1997 + A1:2001 + IS1:2005; EN 61000-4-11:2006)

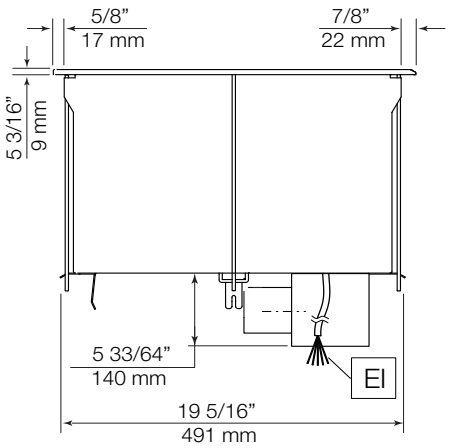
BOTTOM VIEW

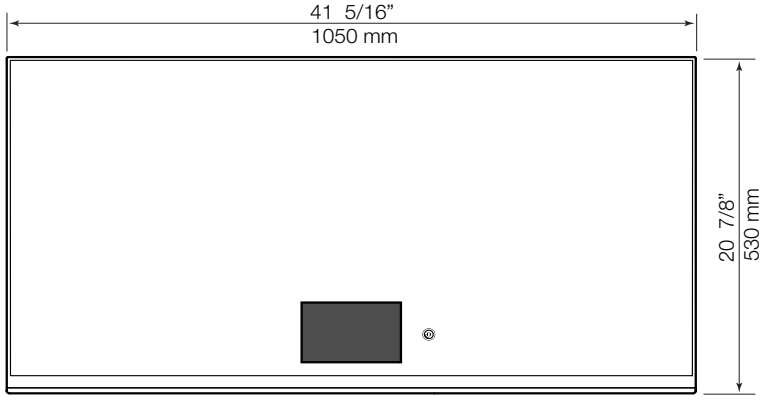


FRONT VIEW



SIDE VIEW





TOP VIEW

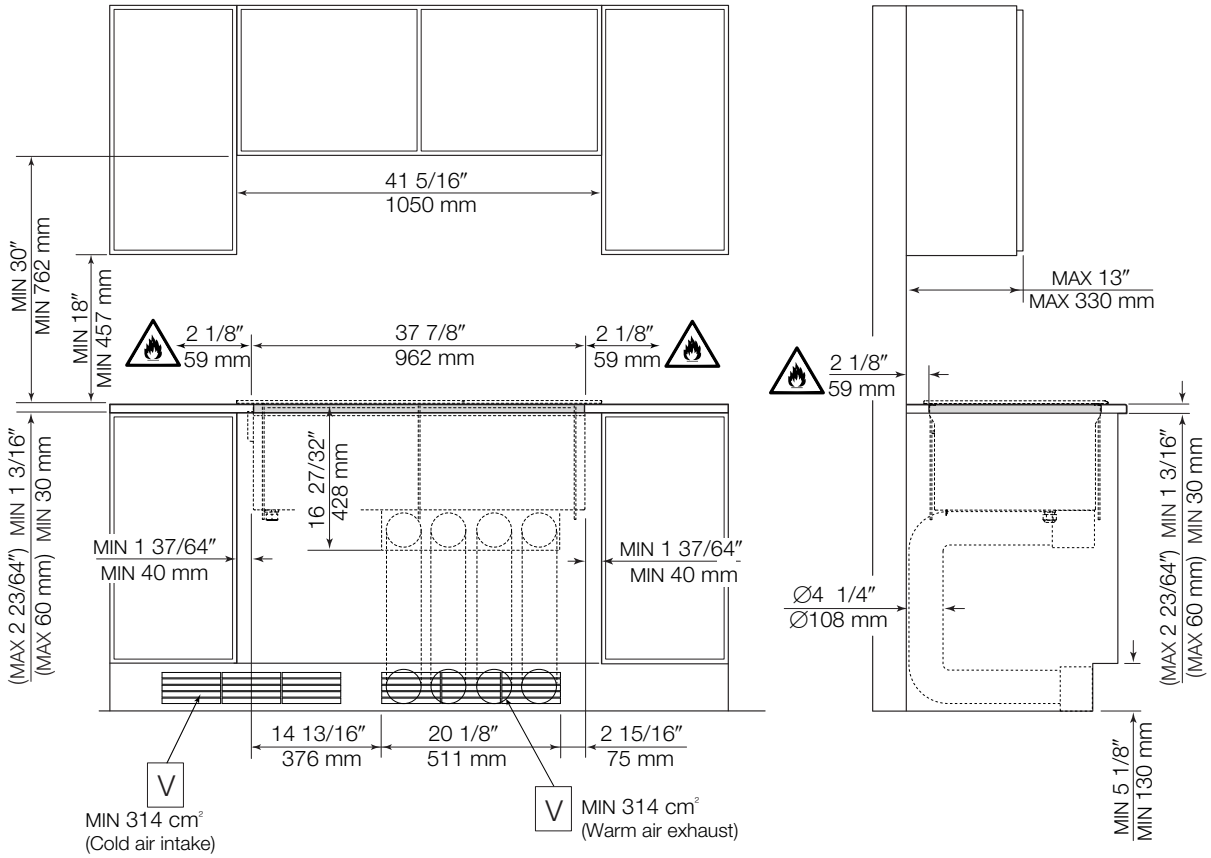
Technical symbols legend on page 7

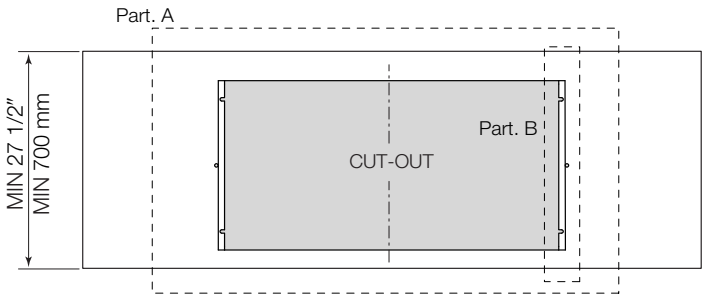
MEASUREMENTS

External size (W × D)	1050 × 530 mm
Net weight (kg)	70 kg
Full-load weight (to be considered for cabinet construction)	100 kg

STANDARD INSTALLATION

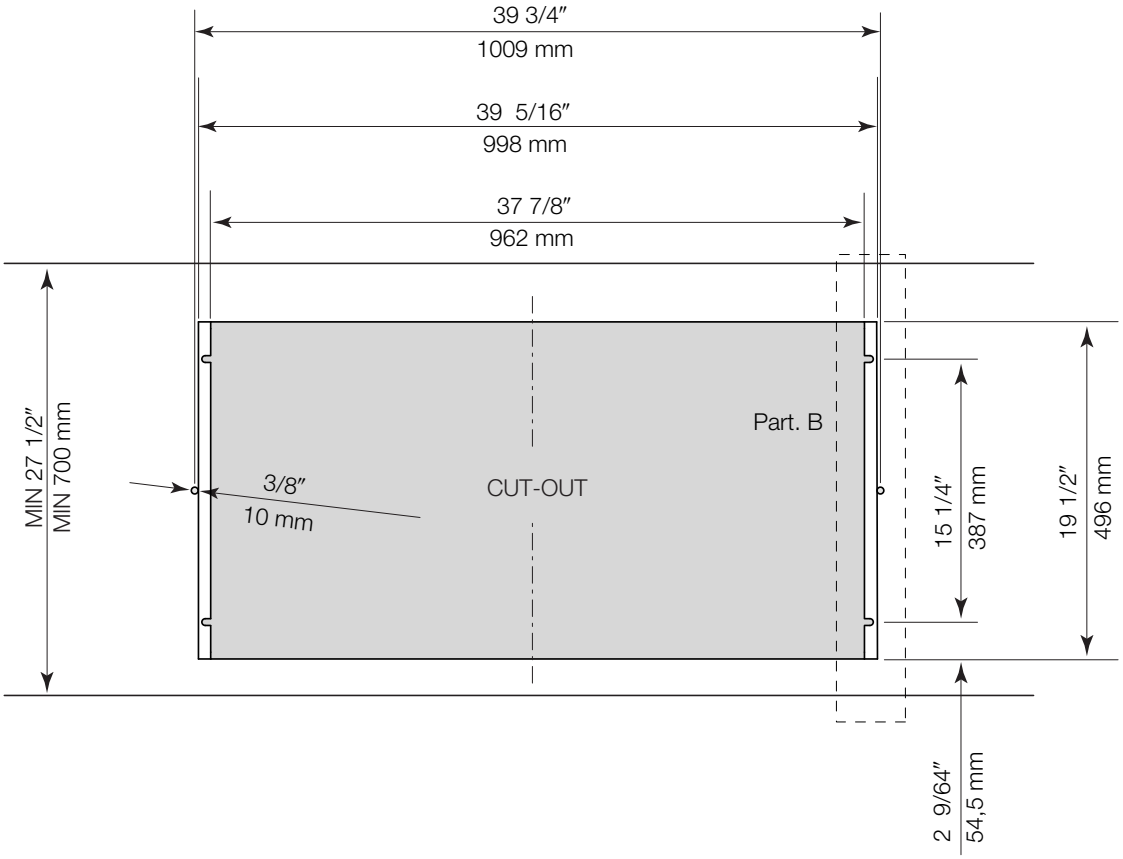
Electrolux Grand Cuisine recommends using the dimensions specified in the above sketches.



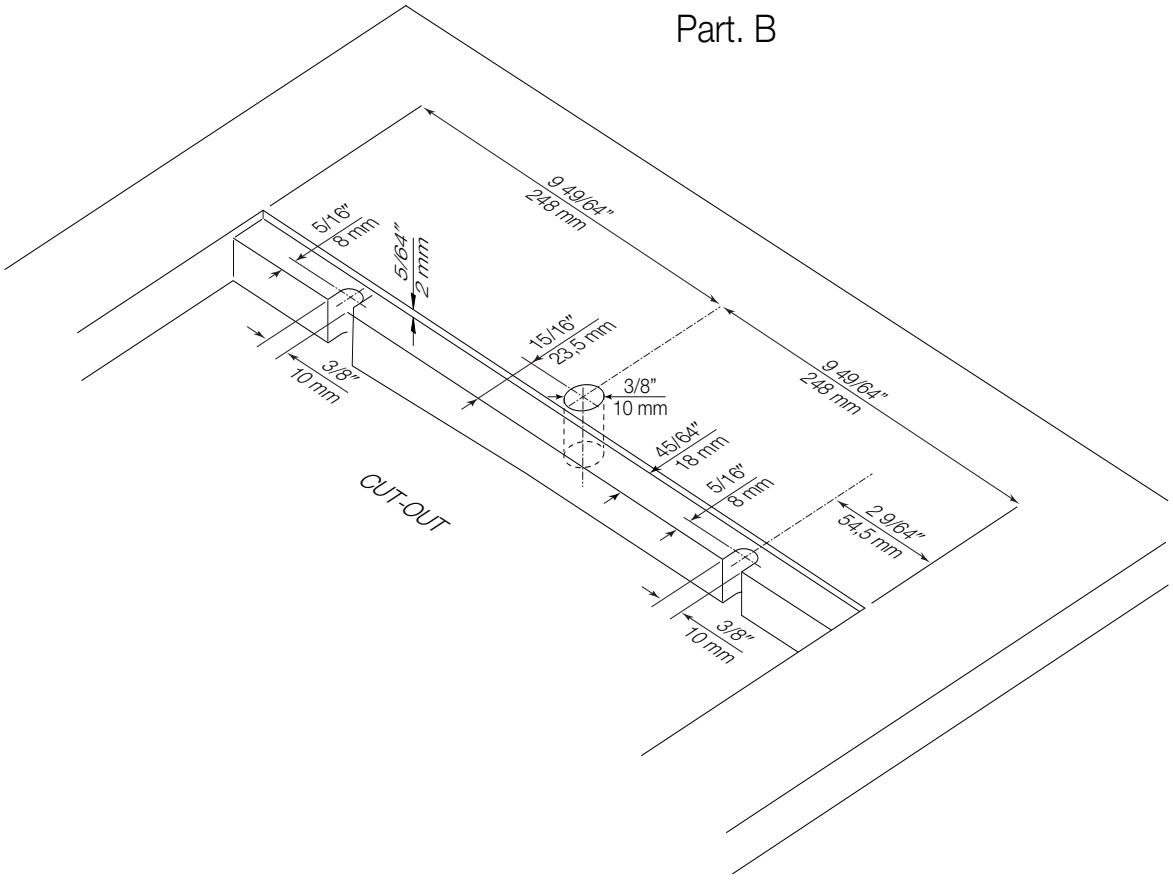


Technical symbols legend on page 7
Part. A, Part. B on next page

Part. A


39 3/4″
1009 mm
39 5/16″
998 mm
37 7/8″
962 mm
MIN 27 1/2″
MIN 700 mm
3/8″
10 mm
CUT-OUT
Part. B
15 1/4″
387 mm
19 1/2″
496 mm
2 9/64″
54,5 mm

Part. B


9 49/64″
248 mm
5/16″
8 mm
5/64″
2 mm
15/16″
23,5 mm
3/8″
10 mm
45/64″
18 mm
5/16″
8 mm
2 9/64″
54,5 mm
CUT-OUT

SPECIAL REQUIREMENTS

ELECTRICITY

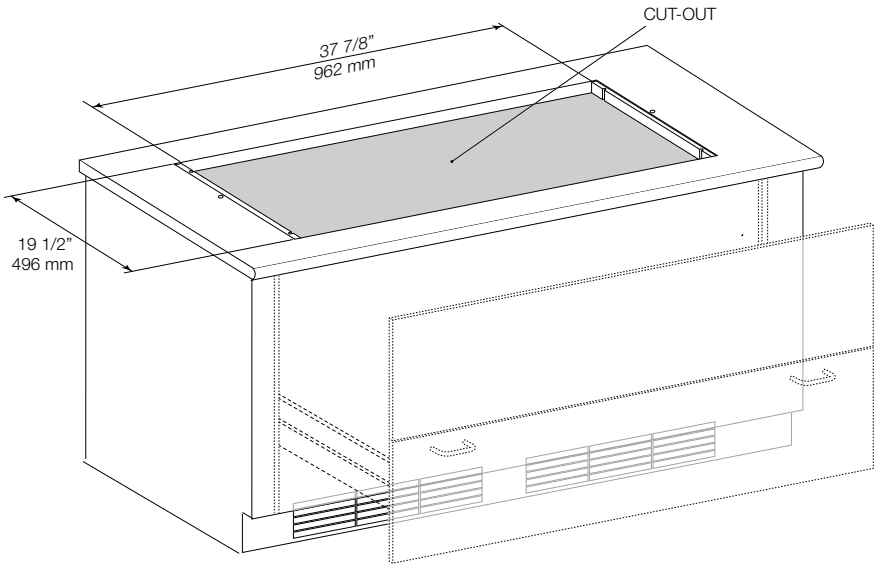
Power supply	400 3N~ 50 Hz
Max power	12 kW
Max current	18 A

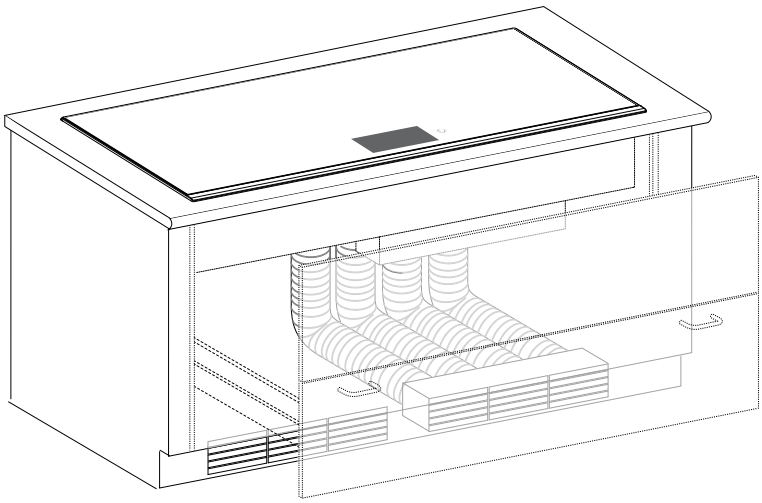
PLANNING NOTES

The Induction Zone is designed to be connected to the power supply in a permanent way by means of flexible cable.
It is necessary to install an appropiate switch to disconnect the appliance. This switch must be installed in the building's permanent electrical system, in the immediate vicinity of the appliance.

PLANNING NOTES

For safety reasons respect the minimum distances between the wall cupboards and the countertop. Provide an opening (like a flip door or removable panel) to provide access for service.

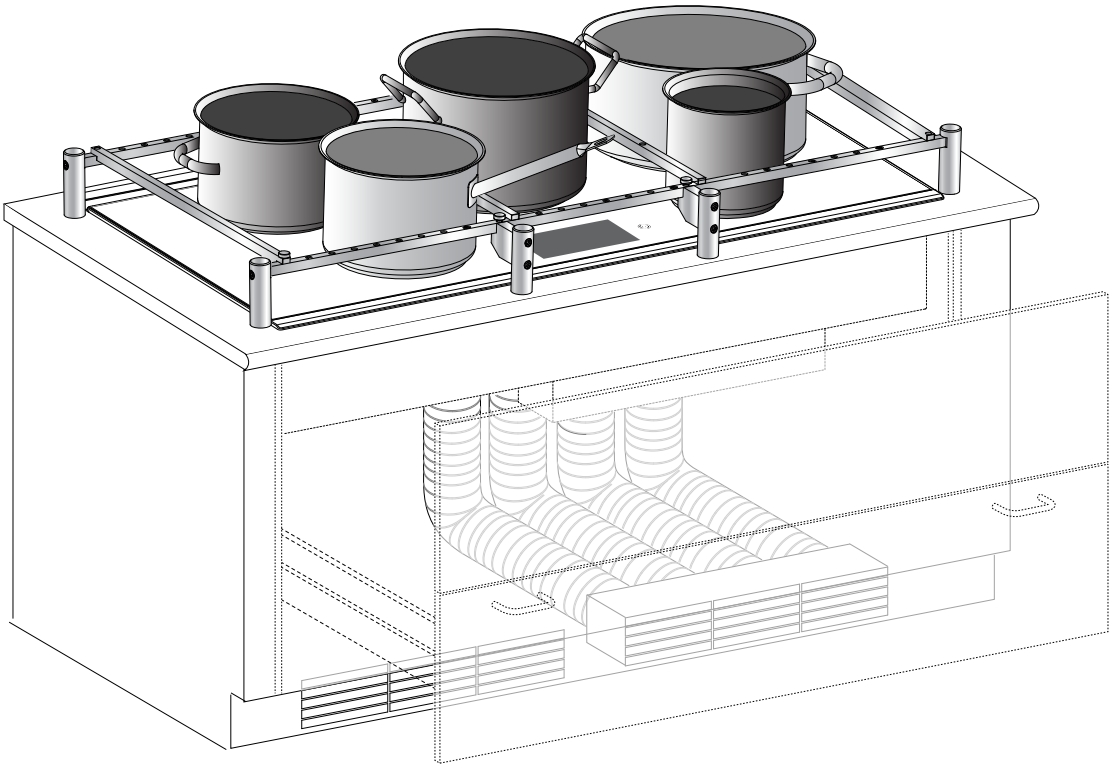




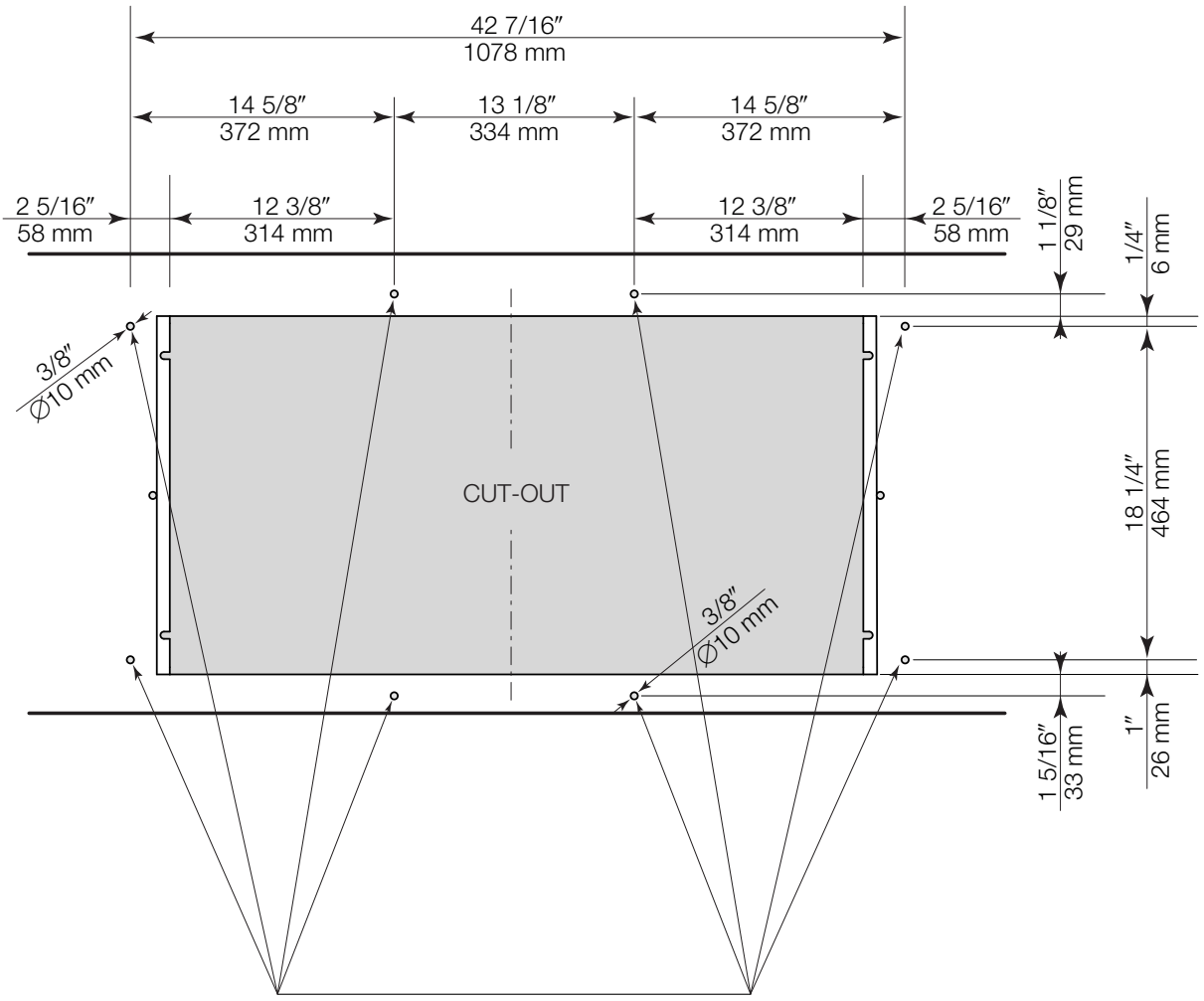
PLANNING NOTES

In the case the appliance is under dynamic stress it is recommended to install the special frame, available as accessory, designed to avoid pot, pan sliding out of cooking surface.

⚠ IMPORTANT
The special frame must be connected to an efficient ground electrical system.



The worktop must be prepared with appropriate holes for special frame fixing.



SPECIAL FRAME PASS-THROUGH HOLES

GAS HOB

Large, professional-standard gas hob with continuous pan support and unique Flower Flame that adapts to all pan sizes.

AESTHETIC OVERVIEW

- Solid stainless steel tub
- Cast-iron pan support
- Hand built
- Combination of matte and glossy surfaces

KEY FEATURES

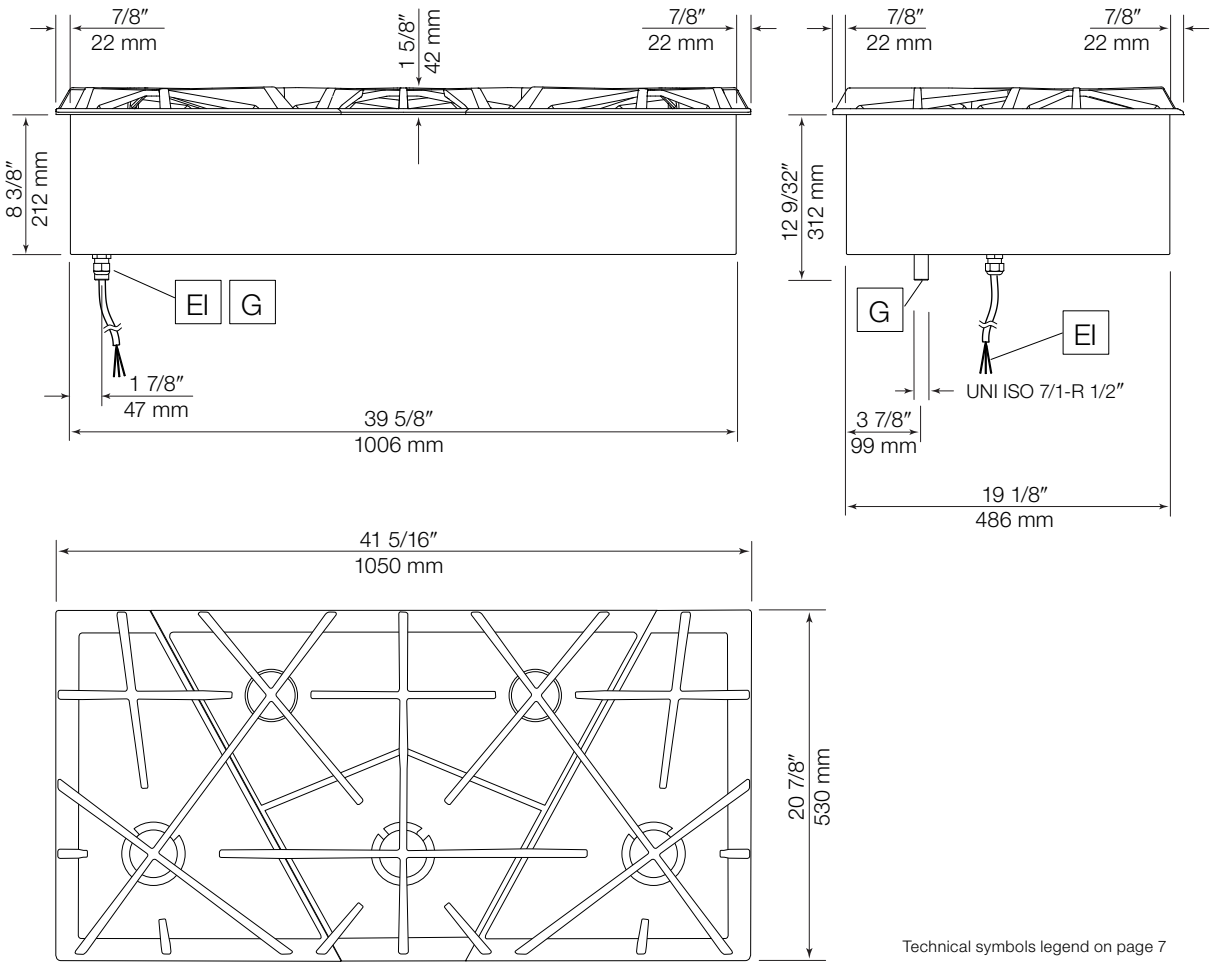
- Patented Flower Flame burners that adjust to the size and form of the cookware

The appliance is designed for household use and is in compliance with the requirements of the following European Community Directives (1) and their subsequent amendements and supplements, and with the following Standards (2):

(1) 2004/108/EC (EMC); 2006/95/EC (LVD);2009/142/EC (GAD)
(2) EN 60335-1; EN 60335-2-102; EN 50581; EN 30-1-1
EN 55014-1:2007; EN 55014-2 :1998 + A1:2002 + IS 1:2007; EN 61000-3-2:2005;
EN 61000-3-3:1997 + A1:2002 + A2/ IS1:2006; EN 61000-3-11:2001;
EN 55011:1999 + A1:2000 + A2 :2003; EN 61000-4-2:1996 + A1:2001 + A2:2003;
EN 61000-4-4:2006; EN 61000-4-6 :1997 + A1:2001 + IS1:2005; EN 61000-4-11:2006

FRONT VIEW

SIDE VIEW



Technical symbols legend on page 7

TOP VIEW

MEASUREMENTS

Size (W × D)	1050 × 530 mm
Net weight	40 kg
Full-load weight (to be considered for cabinet construction)	90 kg
Product class	3

STANDARD INSTALLATION

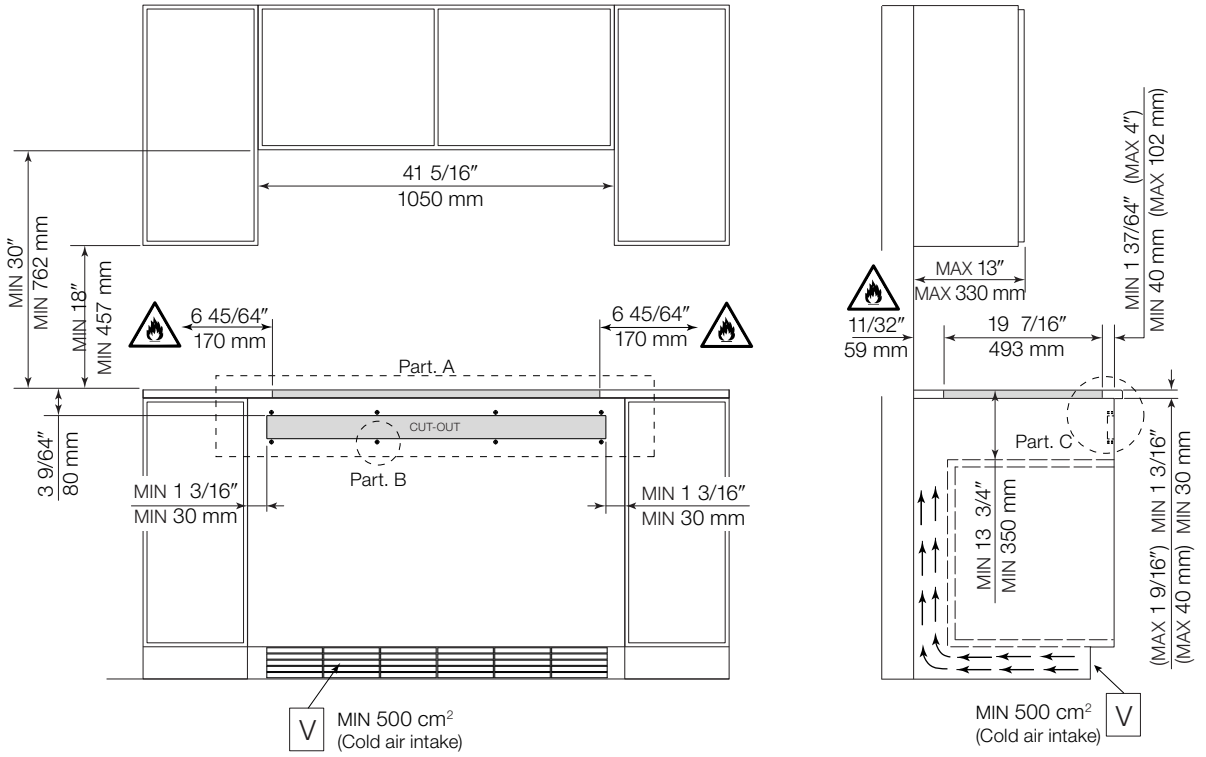
Electrolux Grand Cuisine recommends using the dimensions specified in the above sketches.

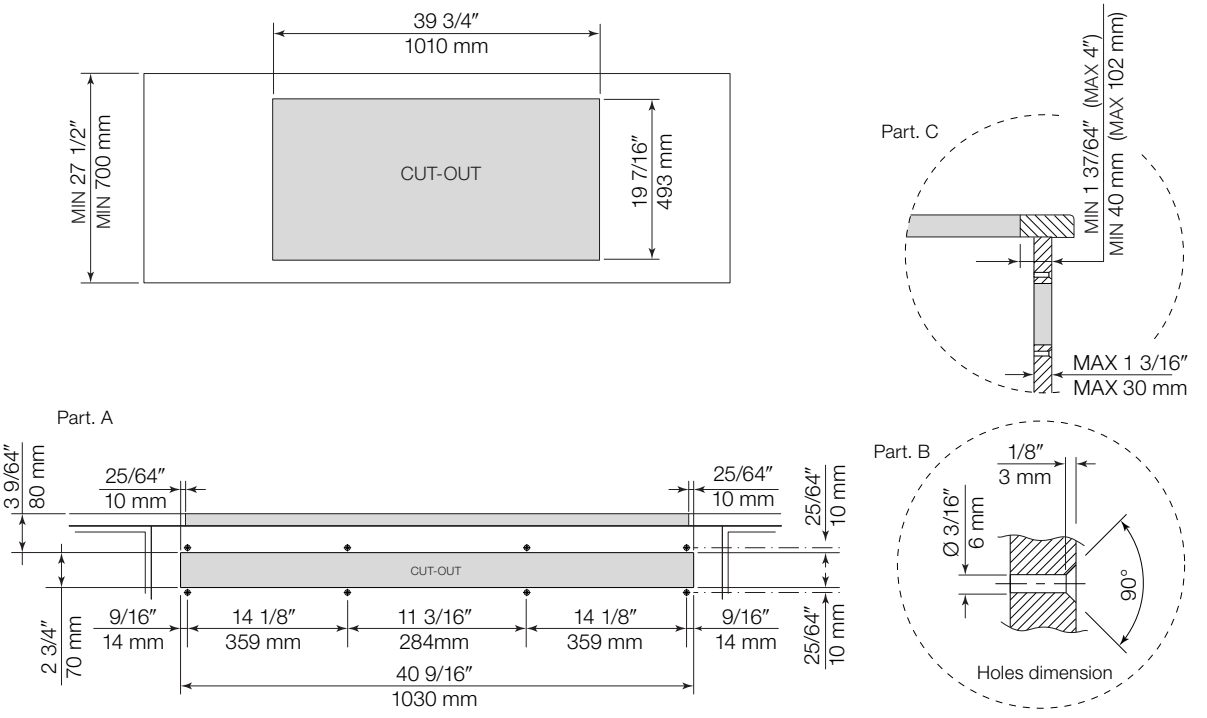
PLANNING NOTES

For safety reasons respect the minimum distances between the wall cupboards and the countertop. The contact area between the Gas Hob frame and the countertop can reach 130 °C. Ensure that the countertop material has adequate temperature resistance.

Provide a dedicated channel for the primary air required for the combustion process. It should have an area of at least 500 cm^2.

Provide a front opening (like a flip door or removable panel) to provide access for service.





Technical symbols legend on page 7

SPECIAL REQUIREMENTS

ELECTRICITY

Power supply	230V~ 50 Hz
Max current	< 1 A

PLANNING NOTES

The Gas Hob is designed to be connected to the power supply in a permanent way by means of flexible cable. It is necessary to install an appropriate switch to disconnect the appliance. This switch must be installed in the building's permanent electrical system, in the immediate vicinity of the appliance.

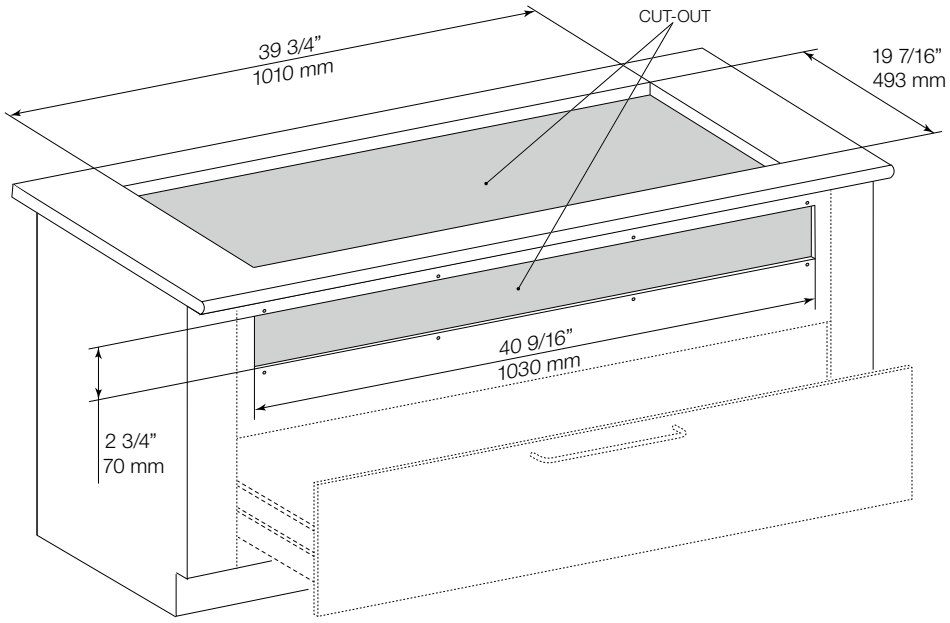
GAS REQUIREMENTS

Gas supply connection	1/2″
Burner's max power	2 × 3 kW + 3 × 5.5 kW [gas]
Total max power	22.5 kW [gas]

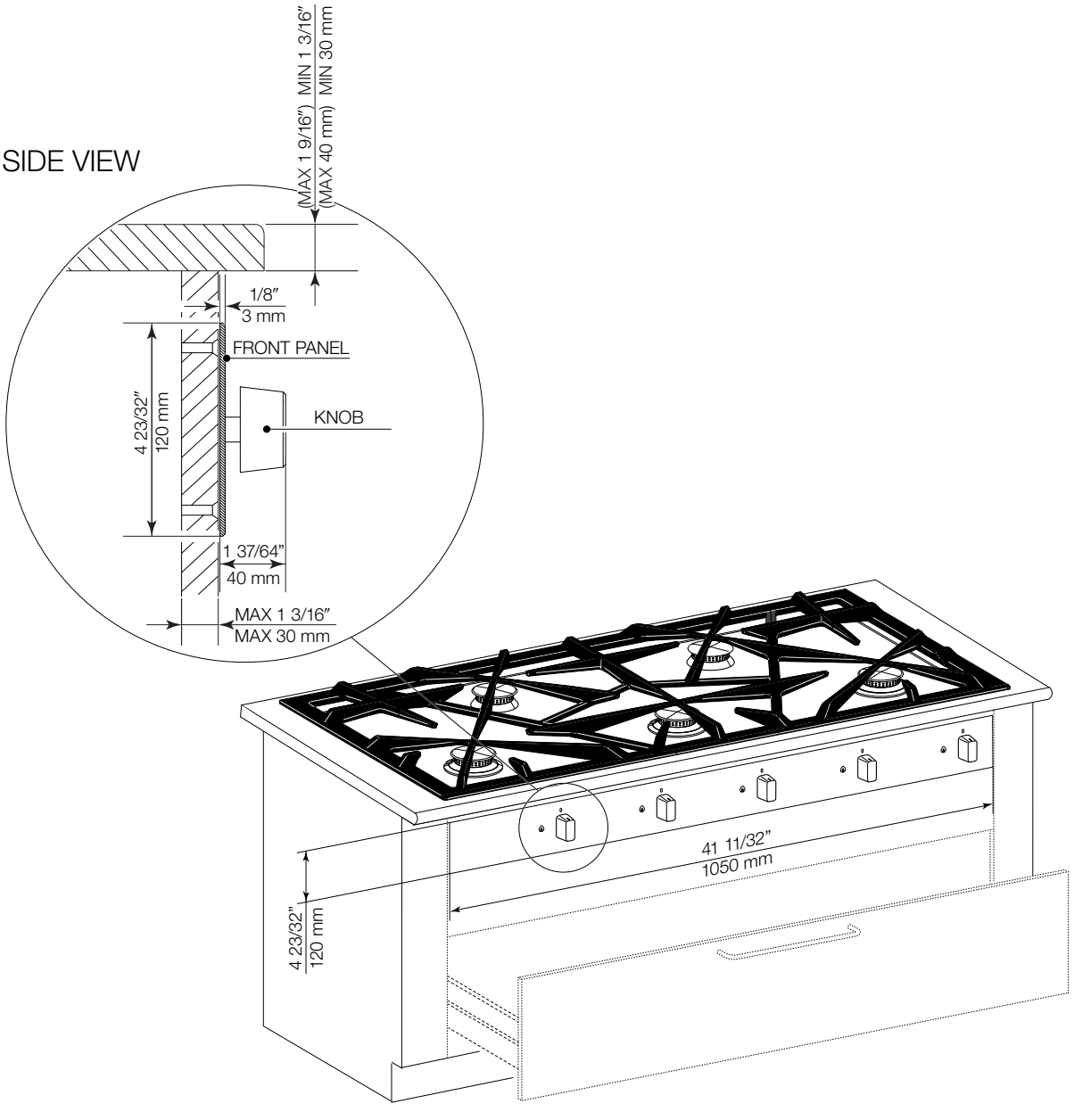
PLANNING NOTES

The Gas Hob is configured with nozzles for natural gas. The nozzles for LPG configuration are supplied with the Gas Hob as included accessories.

GAS	CONDITIONS	SUPPLY PRESSURE			MAX CONSUMPTION
	Dry Gas at 15 °C and 1013 mbar	Minimum (mbar)	Nominal (mbar)	Maximum (mbar)	
G31	50.37 MJ/Kg	25	37	45	1,61 Kg/h
G30	49.47 MJ/Kg	20	28-30	35	1,64 Kg/h
G20	37.38 MJ/mc	17	20	25	2,14 m^3/h


CUT-OUT
39 3/4"
1010 mm
19 7/16"
493 mm
40 9/16"
1030 mm
2 3/4"
70 mm

SIDE VIEW


(MAX 1 9/16") MIN 1 3/16"
(MAX 40 mm) MIN 30 mm
1/8"
3 mm
FRONT PANEL
KNOB
4 23/32"
120 mm
1 37/64"
40 mm
MAX 1 3/16"
MAX 30 mm
41 11/32"
1050 mm
4 23/32"
120 mm

SURROUND INDUCTION ZONE

The instant power of induction heat meets the smooth contours of an all-round cooking surface for effortless cooking, frying and steaming.

AESTHETIC OVERVIEW

- Evenly contoured rounded surface
- 4 mm chamfered, patterned glass
- Stainless steel frame
- Hand built
- Interactive touchscreen user interface

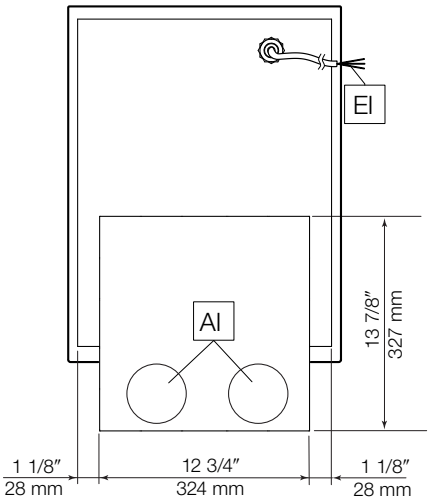
KEY FEATURES

- Powerful, safe and energy-efficient
- Rapid heating and precise temperature control
- Pot detection technology
- Fast, even cooking with no hot spots
- Healthier – needs less oil for sauté cooking

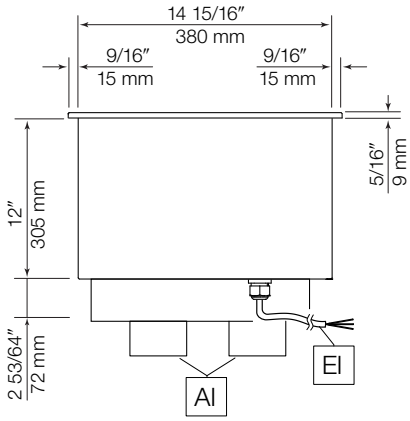
The appliance is designed for household use and is in compliance with the requirements of the following European Community Directives (1) and their subsequent amendements and supplements, and with the following Standards (2):

(1) 2004/108/EC (EMC); 2006/95/EC (LVD)
(2) EN 60335-1; EN 60335-2-6; EN 50581;
EN 55014-1:2007; EN 55014-2 :1998 + A1:2002 + IS 1:2007; EN 61000-3-2:2005;
EN 61000-3-3:1997 + A1:2002 + A2/ IS1:2006; EN 61000-3-11:2001;
EN 55011:1999 + A1:2000 + A2 :2003; EN 61000-4-2:1996 + A1:2001 + A2:2003;
EN 61000-4-4:2006; EN 61000-4-6 :1997 + A1:2001 + IS1:2005; EN 61000-4-11:2006

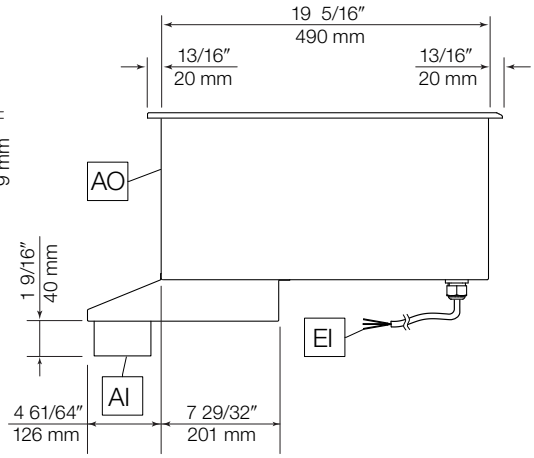
BOTTOM VIEW



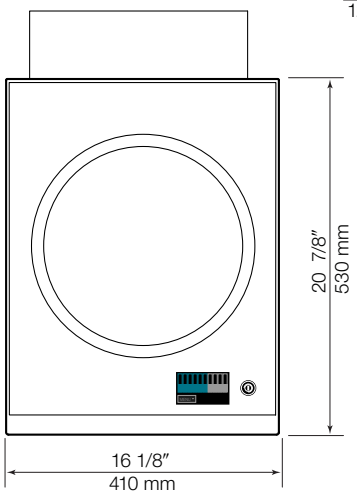
FRONT VIEW



SIDE VIEW



Technical symbols legend on page 7



TOP VIEW

MEASUREMENTS

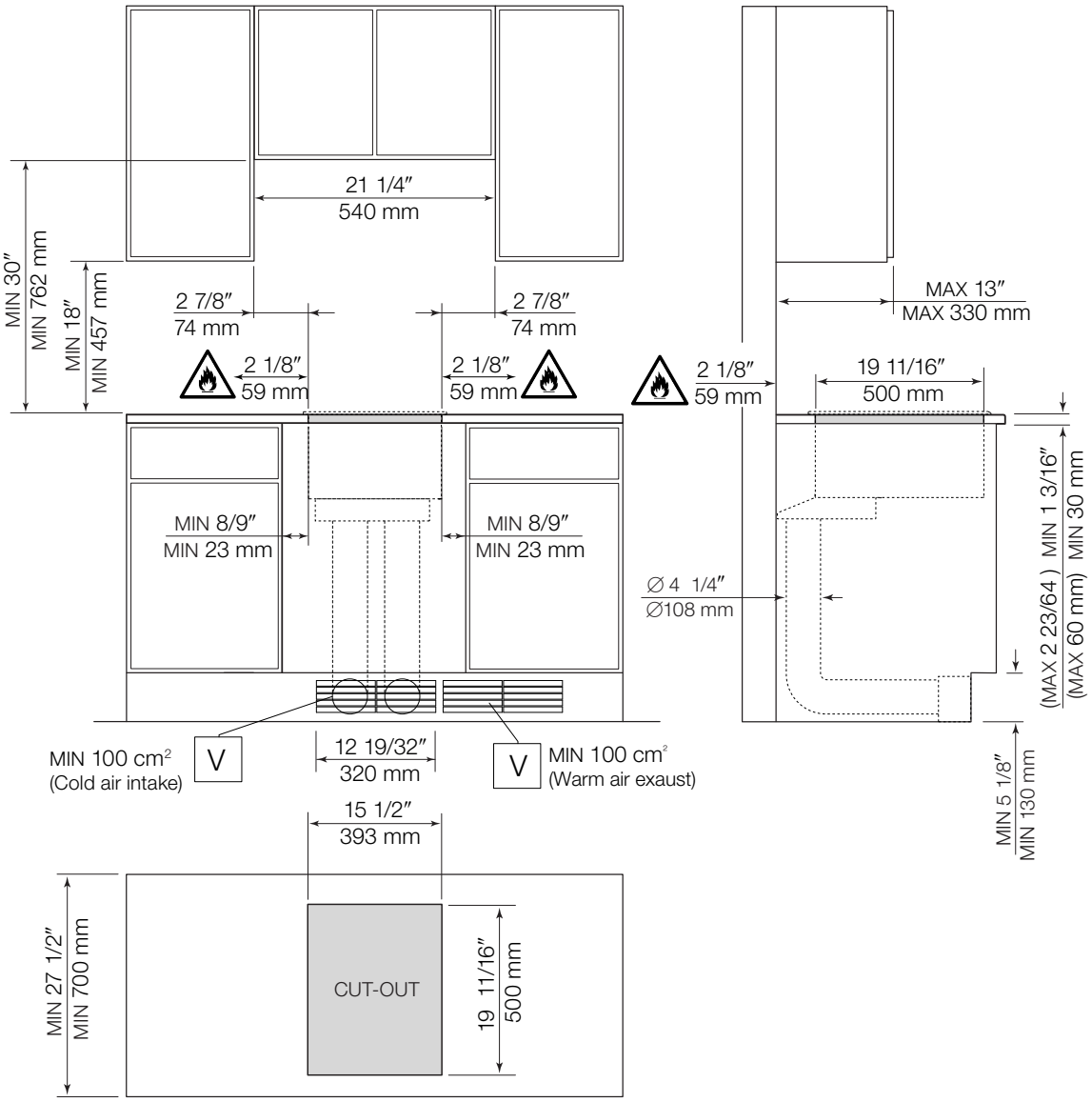
Size (W × D)	410 × 530 mm
Net weight	20 kg
Full-load weight (to be considered for cabinet construction)	25 kg

STANDARD INSTALLATION

Electrolux Grand Cuisine recommends using the dimensions specified in the above sketches.

PLANNING NOTES

For safety reasons respect the minimum distances between the wall cupboards and the countertop. Provide a front opening (like a flip door or removable panel) to provide access for service.



Technical symbols legend on page 7

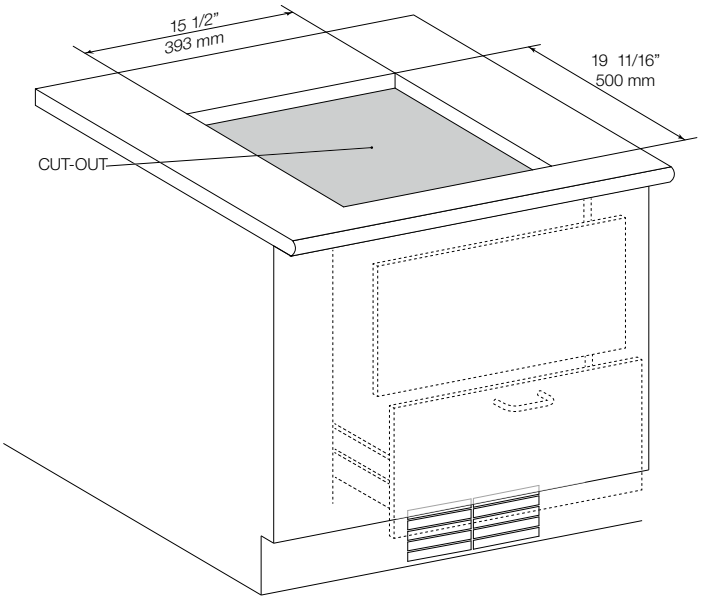
SPECIAL REQUIREMENTS

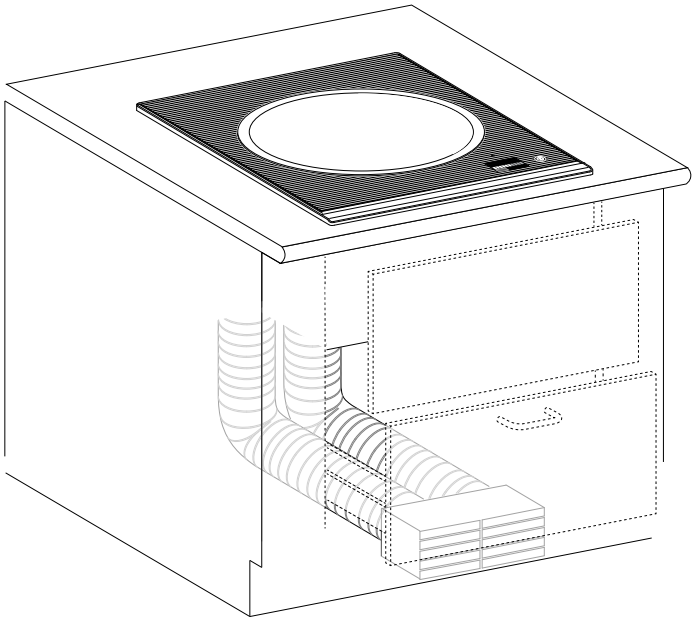
ELECTRICITY

Power supply	230V~ 50 Hz
Max power	3.5 kW
Max current	15 A

PLANNING NOTES

The Surround Induction Zone is designed to be connected to the power supply in a permanent way by means of flexible cable.
It is necessary to install an appropriate switch to disconnect the appliance. This switch must be installed in the building's permanent electrical system, in the immediate vicinity of the appliance.





SEAR HOB

On the Sear Hob you can cook without a pan –
the energy-efficient chrome-plated surface heats directly and
swiftly with an even temperature right across the surface.

AESTHETIC OVERVIEW

» 12 mm thick chrome-plated surface
» 4 mm chamfered, patterned glass
» Handcrafted stainless steel frame
» Hand built
» Interactive touchscreen user interface

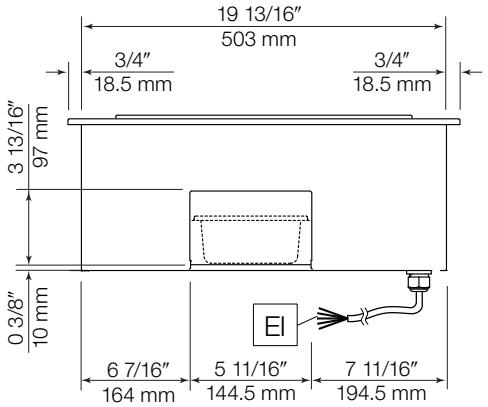
KEY FEATURES

» Hidden collection tray
» Energy efficient and won't stain or dent thanks to its chrome plating

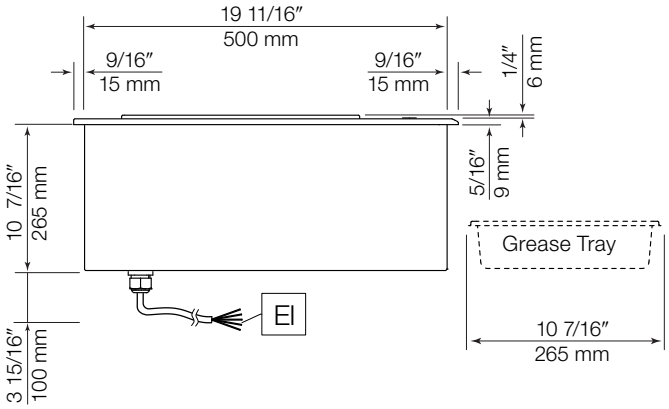
The appliance is designed for household use and is in compliance with the requirements of the following European Community Directives (1) and their subsequent amendements and supplements, and with the following Standards (2):

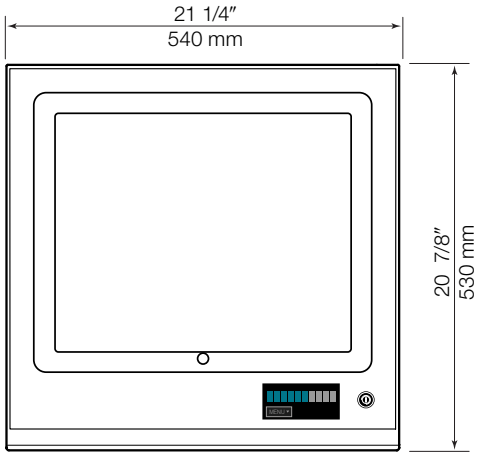
(1) 2004/108/EC (EMC); 2006/95/EC (LVD)
(2) EN 60335-1; EN 60335-2-6; EN 50581;
EN 55014-1:2007; EN 55014-2 :1998 + A1:2002 + IS 1:2007; EN 61000-3-2:2005;
EN 61000-3-3:1997 + A1:2002 + A2/ IS1:2006; EN 61000-3-11:2001;
EN 55011:1999 + A1:2000 + A2 :2003; EN 61000-4-2:1996 + A1:2001 + A2:2003;
EN 61000-4-4:2006; EN 61000-4-6 :1997 + A1:2001 + IS1:2005; EN 61000-4-11:2006

FRONT VIEW



SIDE VIEW





TOP VIEW

Technical symbols legend on page 7

MEASUREMENTS

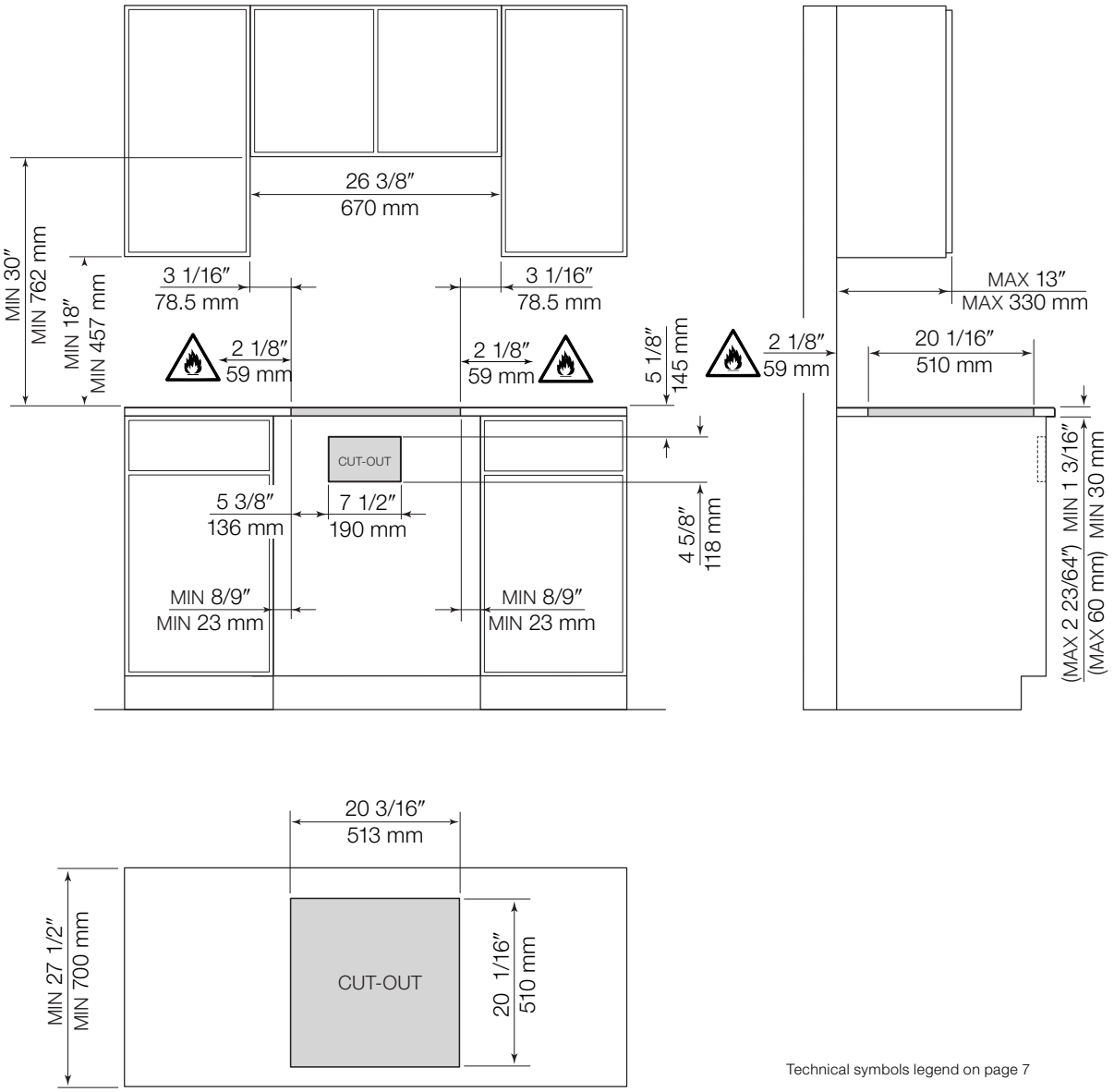
Size (W × D)	540 × 530 mm
Net weight	30 kg
Full-load weight (to be considered for cabinet construction)	35 kg

STANDARD INSTALLATION

Electrolux Grand Cuisine recommends using the dimensions specified in the above sketches.

PLANNING NOTES

For safety reasons respect the minimum distances between the wall cupboards and the countertop. Provide an opening (like a drawer or flip door) to pull out the grease tray and provide access for service.



Technical symbols legend on page 7

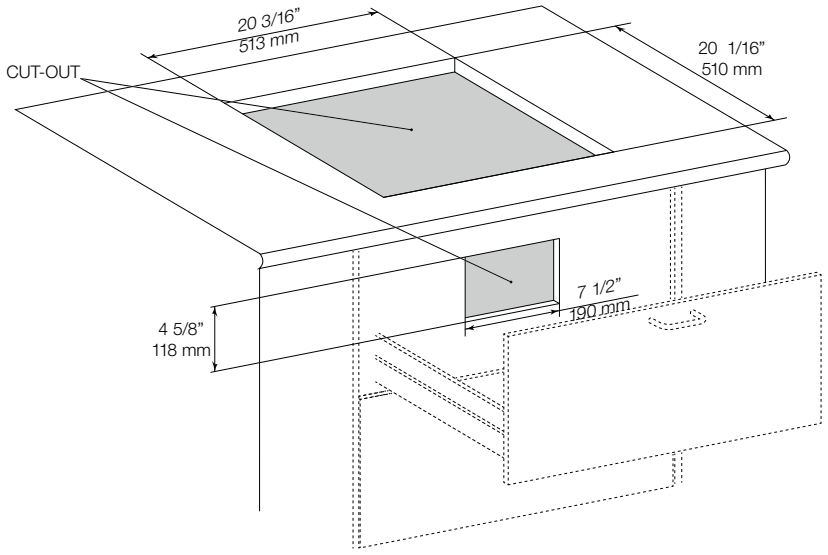
SPECIAL REQUIREMENTS

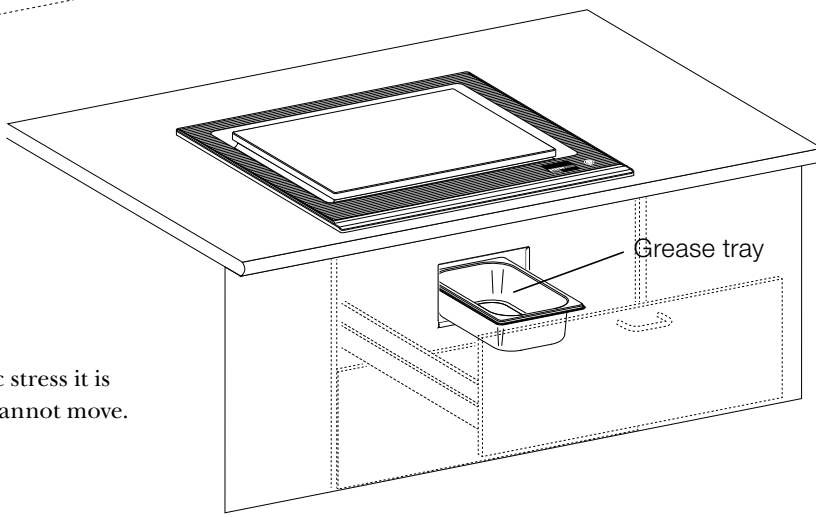
ELECTRICITY

Power supply	400V 3N~ 50 Hz
Max power	3.5 kW
Max current	5 A

PLANNING NOTES

The Sear Hob is designed to be connected to the power supply in a permanent way by means of flexible cable. It is necessary to install an appropriate switch to disconnect the appliance. This switch must be installed in the building's permanent electrical system, in the immediate vicinity of the appliance.





PLANNING NOTES

In the case the appliance is under dynamic stress it is recommended to fix the Grease tray so it cannot move.

PRECISION VACUUM SEALER

The Precision Vacuum Sealer is the key to sous-vide cookery, sealing food, nutrients and liquids in an airtight pouch to ensure the highest levels of taste, quality and texture.

AESTHETIC OVERVIEW

- 4 mm chamfered, patterned glass
- Stainless steel frame
- Interactive touchscreen user interface
- Hand-built, minimal gaps between surfaces

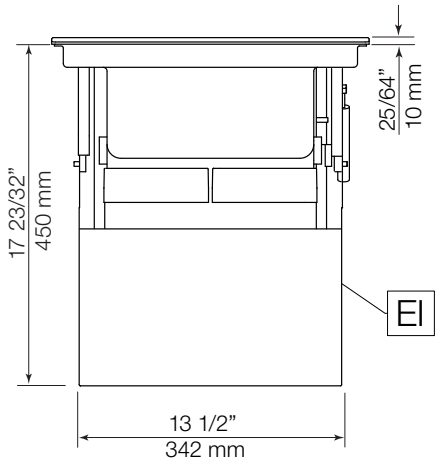
KEY FEATURES

- Variable vacuum level
- Professional performance

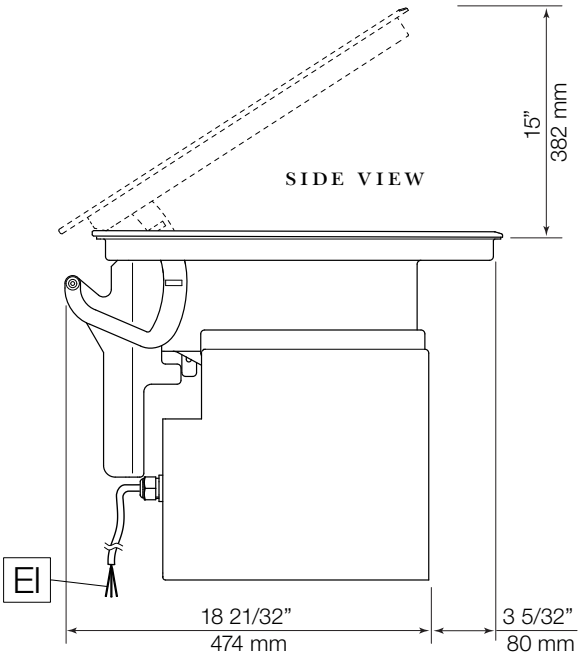
The appliance is designed for household use and is in compliance with the requirements of the following European Community Directives (1) and their subsequent amendements and supplements, and with the following Standards (2):

(1) 2004/108/EC (EMC); 2006/95/EC (LVD)
(2) EN 60335-1; EN 60335-2-45; EN 55014-1:2006 + A1:2009; EN 61000-3-2:2006; EN 61000-3-3:2008; EN 55014-2:1997 + A1:2001 + A2:2008; EN 62233:2008

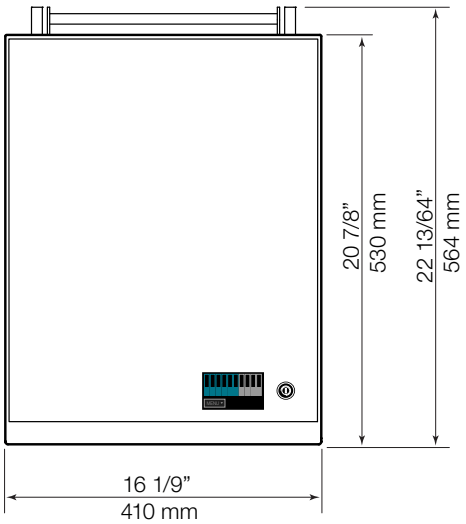
FRONT VIEW



SIDE VIEW



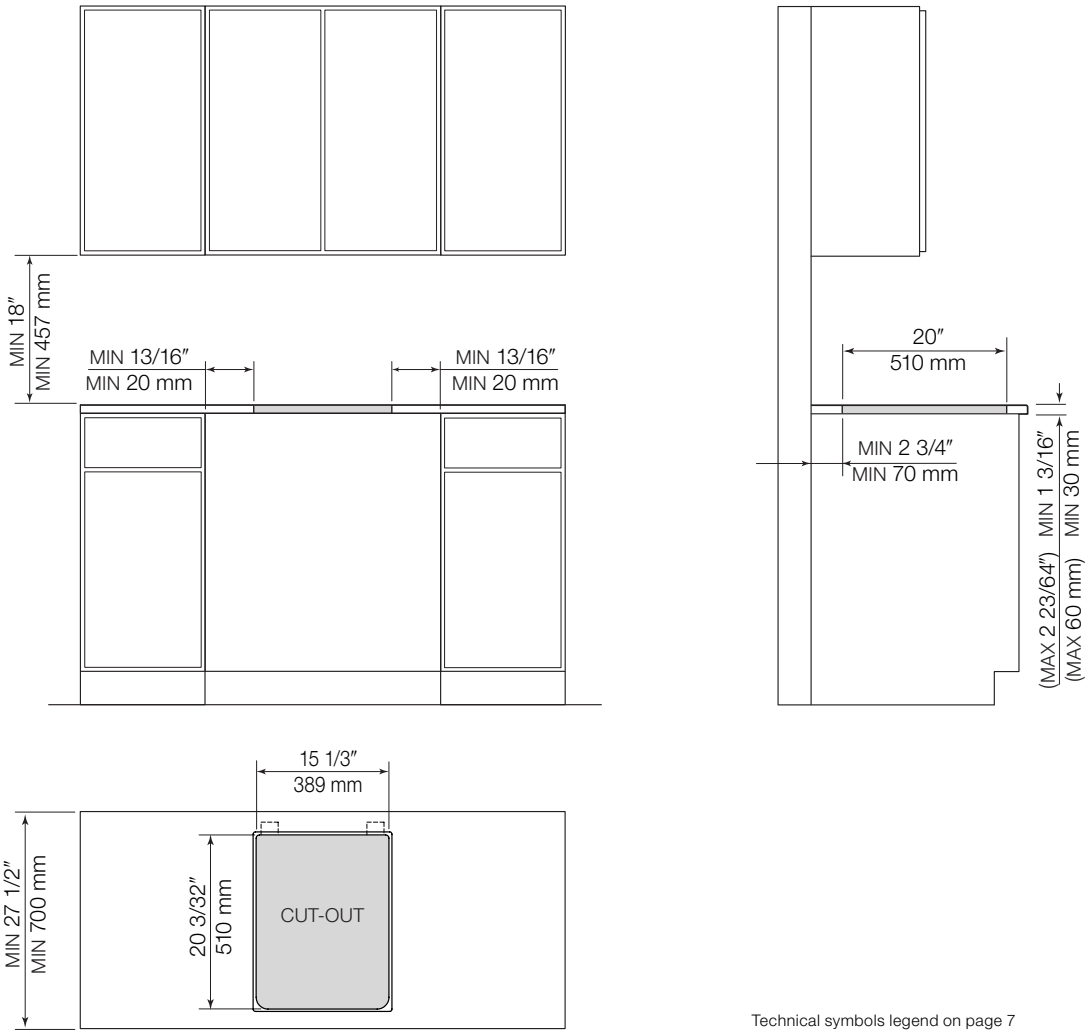
TOP VIEW



Technical symbols legend on page 7

MEASUREMENTS

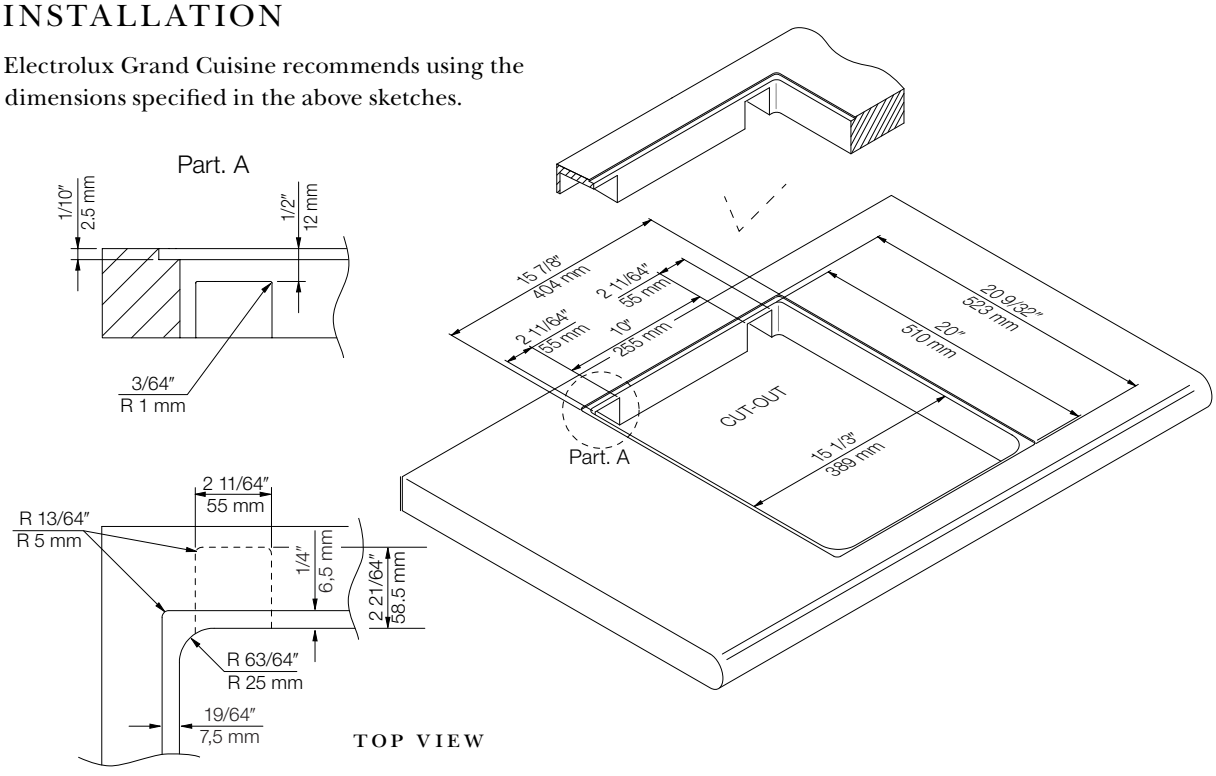
External size (W × D)	410 × 554 mm
Cavity size (H × W × D)	342 × 262 × 118 mm
Usable cavity	10 litres
Net weight	50 kg
Full-load weight (to be considered for cabinet construction)	70 kg



Technical symbols legend on page 7

STANDARD INSTALLATION

Electrolux Grand Cuisine recommends using the dimensions specified in the above sketches.



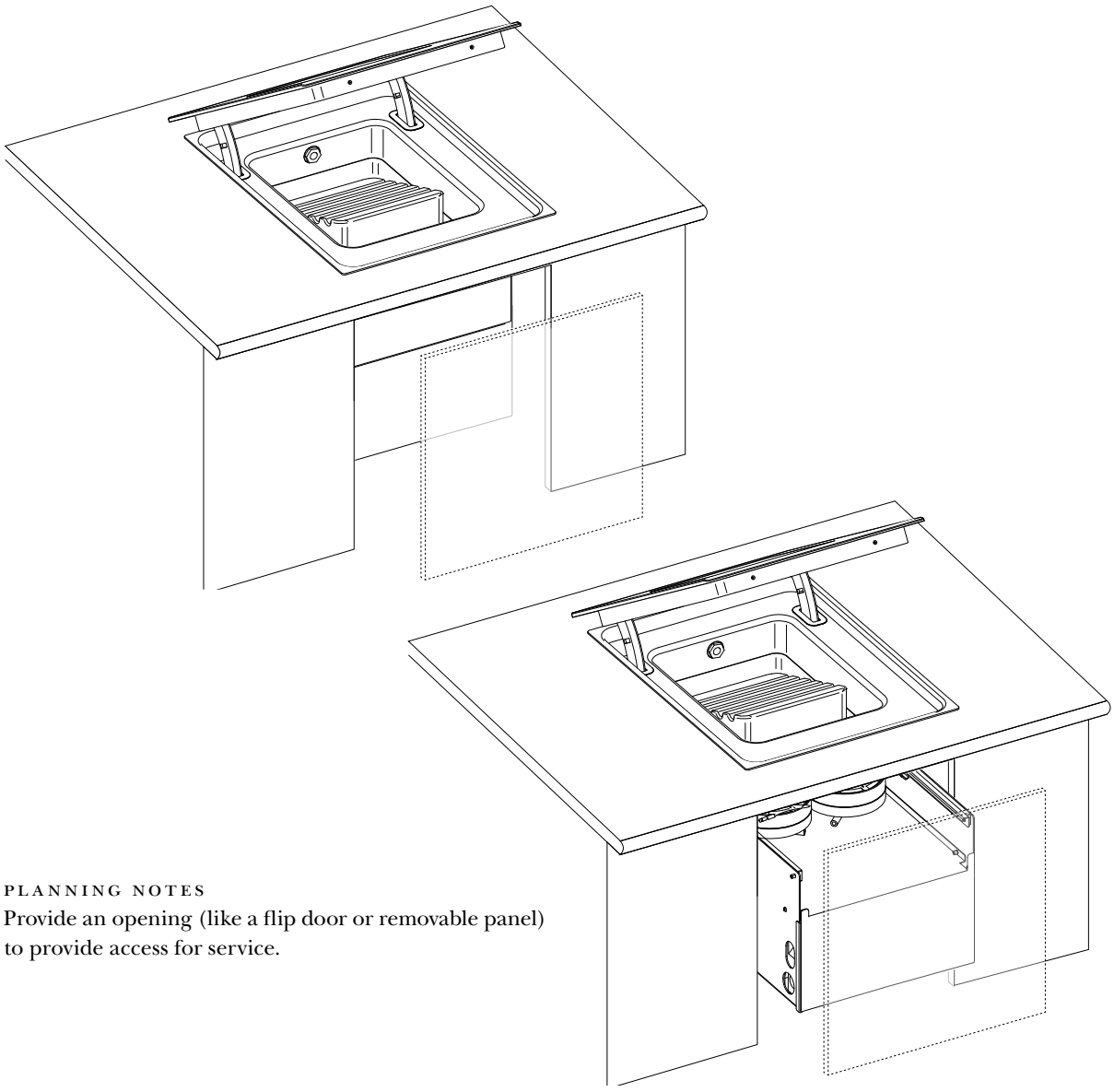
SPECIAL REQUIREMENTS

ELECTRICITY

Power supply	230V~ 50 Hz
Max power	0.75 kW
Max current	3.2 A

PLANNING NOTES

The Precision Vacuum Sealer is designed to be connected to the power supply in a permanent way by means of flexible cable.
It is necessary to install an appropriate switch to disconnect the appliance. This switch must be installed in the building's permanent electrical system, in the immediate vicinity of the appliance.



PLANNING NOTES

Provide an opening (like a flip door or removable panel) to provide access for service.

STAND MIXER

Restaurant quality-performance and durability, accurate speed, special planetary movement and a whisper-quiet motor.

AESTHETIC OVERVIEW

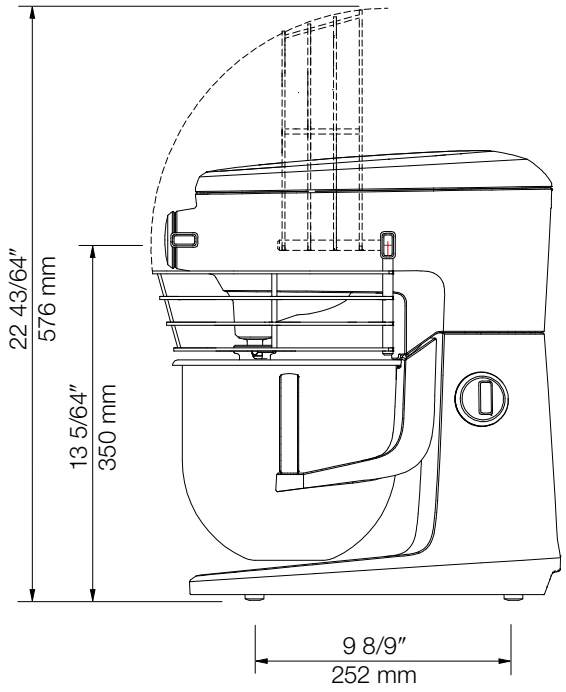
- Full metal body
- Stainless steel tools, bowl, safety bowl guard and knobs

KEY FEATURES

- Planetary movement
- Ergonomic patented bowl lift system linked to safety bowl guard opening
- Removable safety bowl guard in stainless steel
- Asynchronous motor driven by inverter with energy saving system
- Soft speed variation by control knob

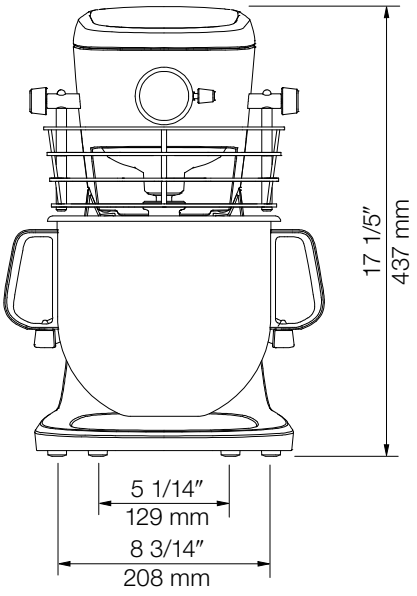
The appliance is designed for household use and is in compliance with the requirements of the following European Community Directives (1) and their subsequent amendements and supplements, and with the following Standards (2):

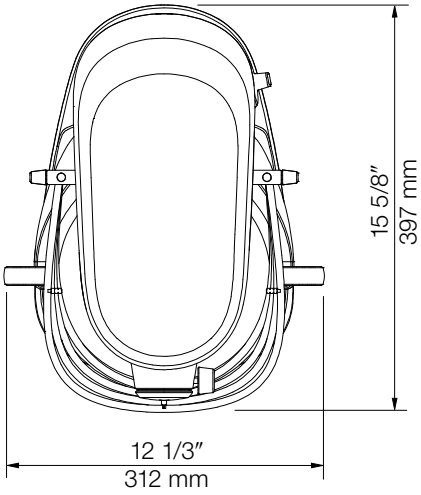
(1) 2004/108/EC (EMC); 2006/95/EC (LVD)
(2) EN 60335-1; EN 60335-2-14;
EN 55014-1: 2006 + A1: 2009;EN 55014-2: 1997 + A1: 2007 + A2: 2008
EN 61000-3-2: 2006 + A1 : 2009 + A2: 2009
EN 61000-3-3: 2008; EN 62233:2008; EN 61000-4-2: 2009
EN 61000-4-4: 2004 + A1:2010; EN 61000-4-5: 2006; EN 61000-4-11: 2004



SIDE VIEW

FRONT VIEW





TOP VIEW

MEASUREMENTS

Size (H × W × D)	437 × 312 × 397 mm
Net weight	18 kg

SPECIAL REQUIREMENTS

ELECTRICITY

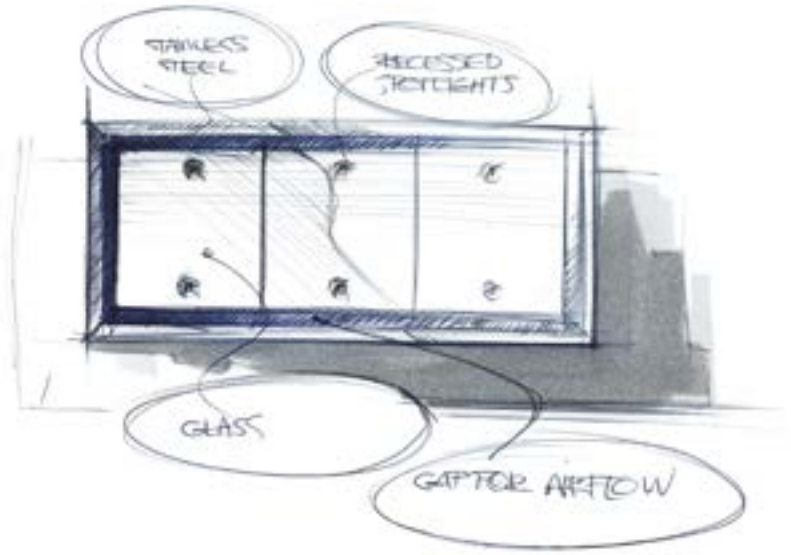
Power supply	208–240V~ 50/60Hz
Max power	0.45 kW
Max current	2.1 A
Noise	64 dB(A)

PLANNING NOTES

The Stand Mixer is designed to be connected to a socket by means of flexible cable with a plug.

BESPOKE VENTILATION

The Grand Cuisine ventilation system offers the same degree of high-powered odour and grease control capabilities found in professional kitchens, with the added benefits of low noise and attractive design, so nothing will detract from a pleasurable ambiance in the kitchen.



AESTHETIC OVERVIEW

- Stainless steel and glass hood design perfectly complements cooking appliances
- Wall, island and ceiling configurations
- Hand-built

KEY FEATURES

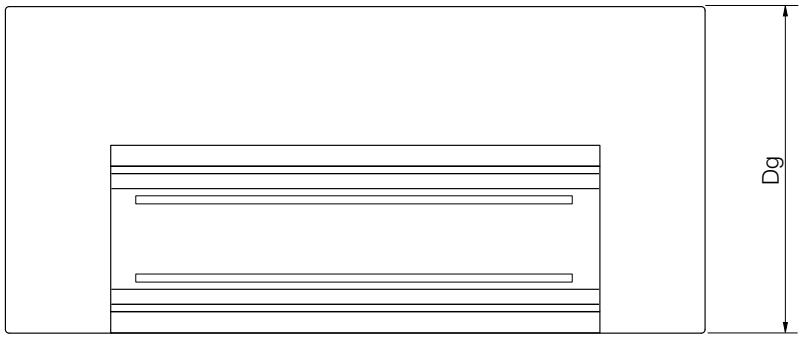
- Ventilation systems tailored to meet individual needs
- Powerful yet quiet running motors
- Highly efficient filters for grease and cooking aromas
- Remote control

The appliance is designed for household use and is in compliance with the requirements of the following European Community Directives (1) and their subsequent amendements and supplements, and with the following Standards (2):

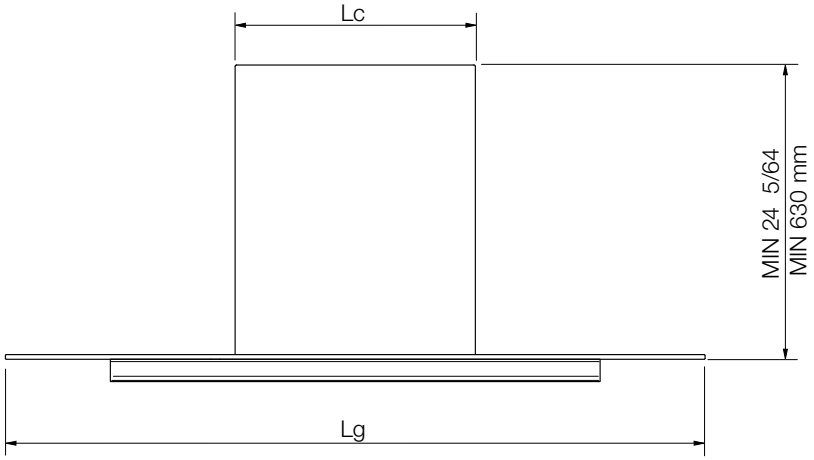
(1) 2004/108/EC (EMC); 2006/95/EC (LVD)
(2) EN 60335-1:2002 + A1:2004 + A11:2004 + A2:2006 + A12:2006 + A13:2008 + A14:2010 + A15:2011
EN 60335-2-31:2003 + A1:2006 + A2:2009
EN 55014-1:2006 + A1:2006 + A2:2011
EN 55014-2:1997 + A1:2001 + A2:2008 + IS1:2007
EN 61000-3-2:2006 + A1:2009 + A2:2009
EN 61000-3-3:2008

WALL MODEL – 1 CHIMNEY

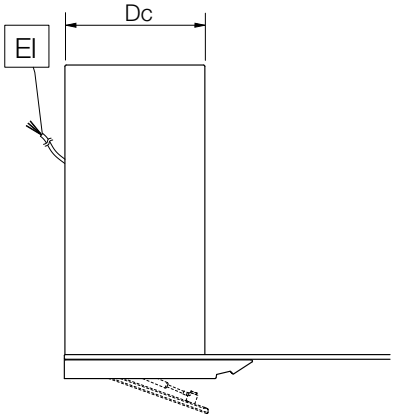
BOTTOM VIEW

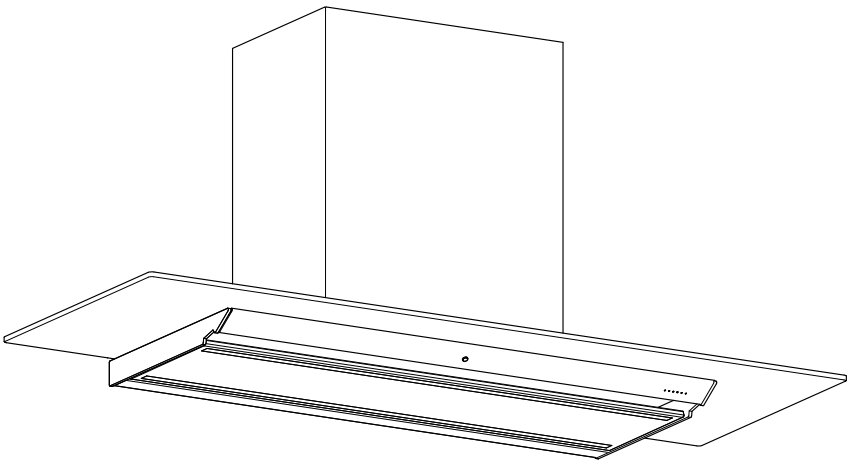


FRONT VIEW



SIDE VIEW

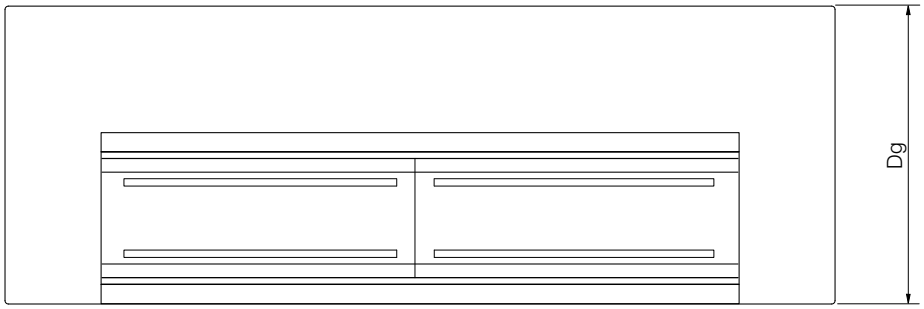




Technical symbols legend on page 7

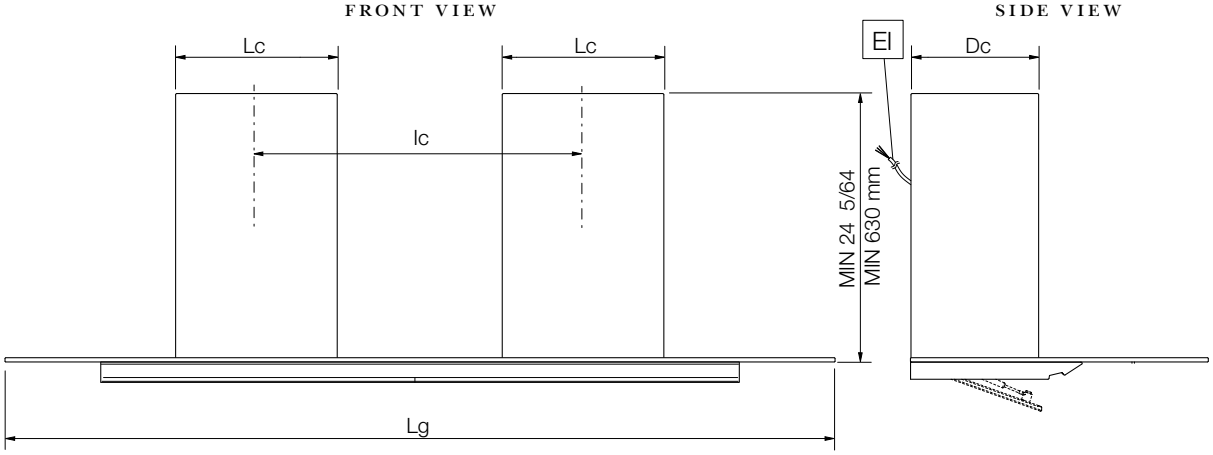
WALL MODEL – 2 CHIMNEYS

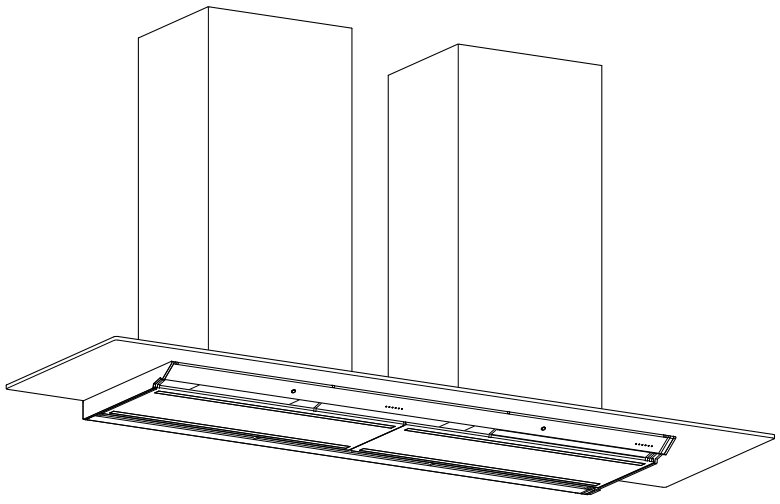
BOTTOM VIEW



FRONT VIEW

SIDE VIEW

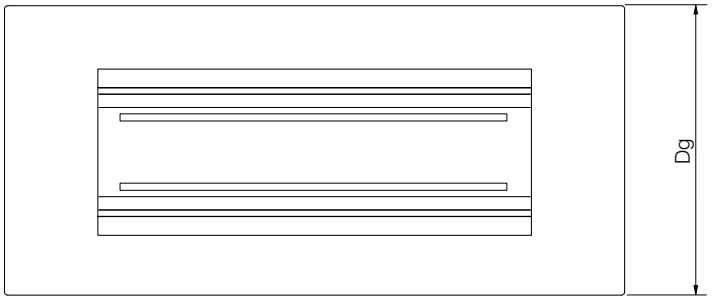




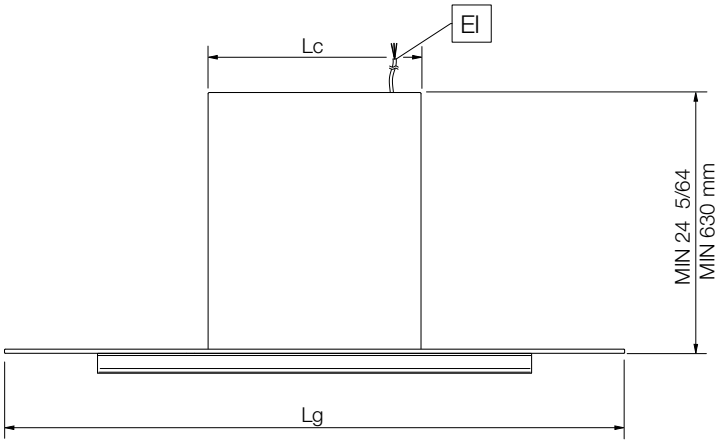
Technical symbols legend on page 7

ISLAND MODEL – 1 CHIMNEY

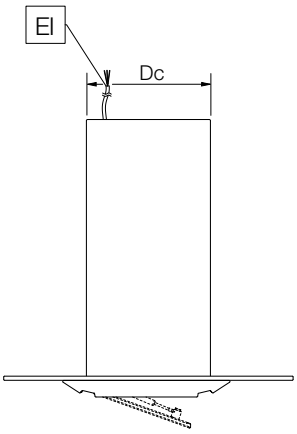
BOTTOM VIEW

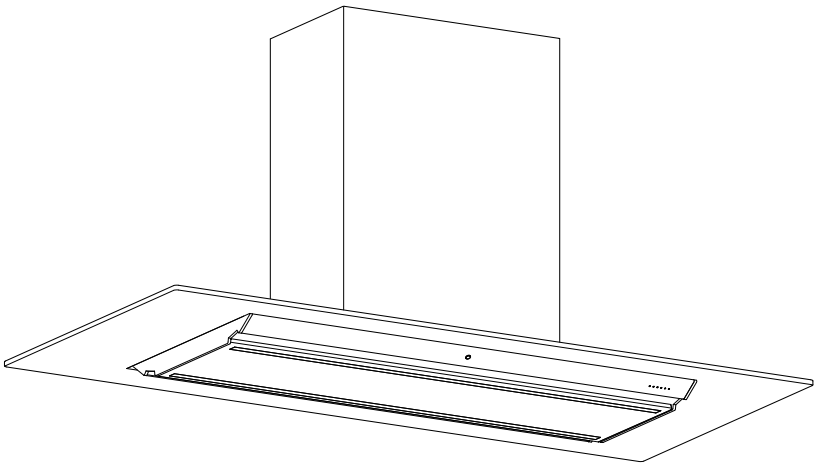


FRONT VIEW



SIDE VIEW

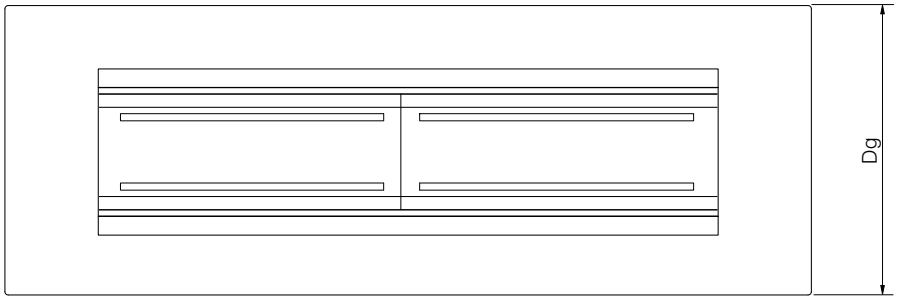




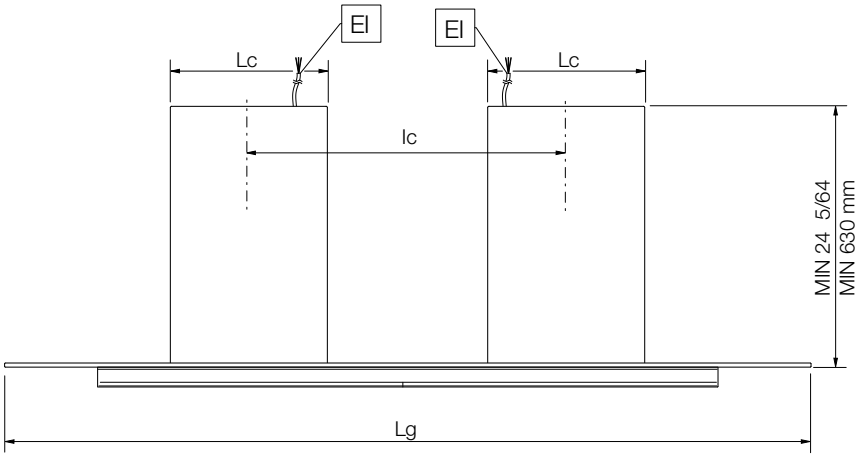
Technical symbols legend on page 7

ISLAND MODEL – 2 CHIMNEYS

BOTTOM VIEW



FRONT VIEW



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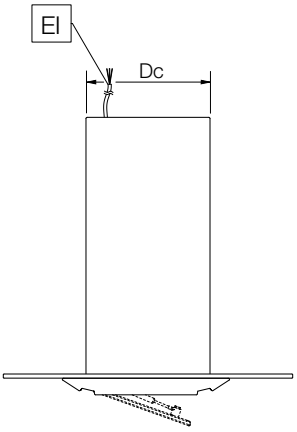
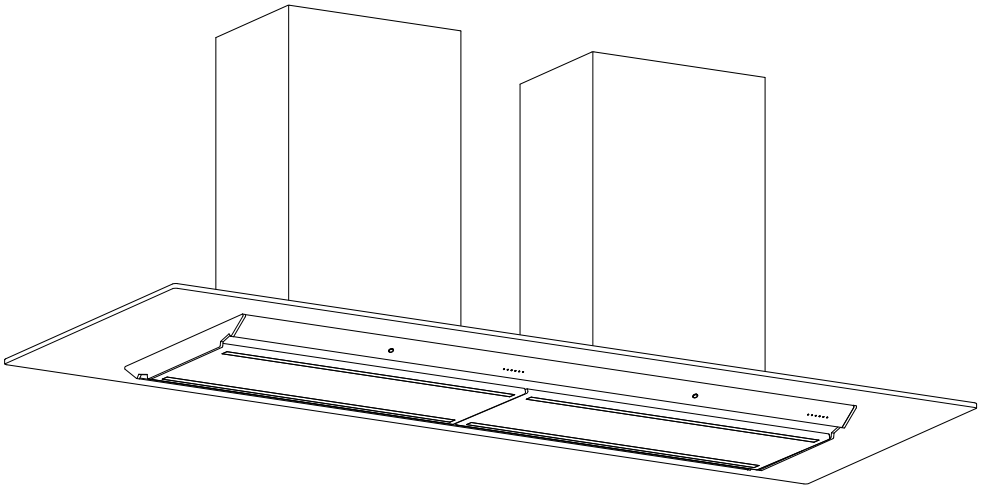




Technical symbols legend on page 7

WALL/ISLAND HOODS MEASUREMENTS

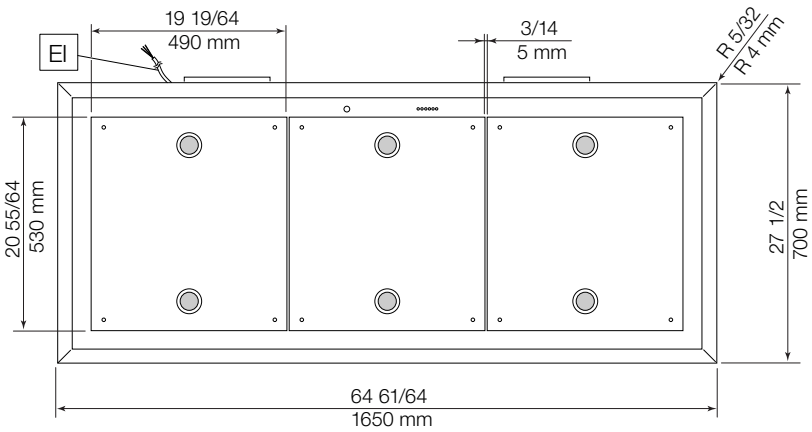
Model	Hood (Glass) Lg (mm) × Dg (mm)	Hood (Chimney) Lc (mm) × Dc (mm)	Axle base lc (mm)	Blower n × Q (m^3/h)	Blower outlet n × ∅ (mm)	Filter n	Weight (kg)
1 Chimney	1500 × 700	510 × 300	–	1 × 1200	1 × 200	1	65
2 Chimneys	1900 × 700	410 × 300	719	2 × 1200	2 × 200	2	110
2 Chimneys	2100 × 700	410 × 300	719	2 × 1200	2 × 200	2	115
2 Chimneys	2600 × 700	510 × 300	1038	2 × 1200	2 × 200	2	125

PLANNING NOTES

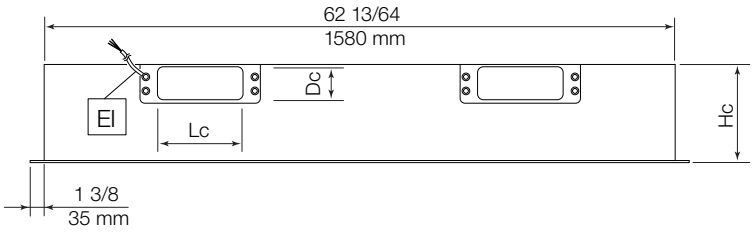
Grand Cuisine Wall/Island hoods are recommended for use with Grand Cuisine induction and gas cooktops and integrated modules. These hoods have a customised flue that allows you to reach a ceiling height of 2.4 m to 3.0 m with a finished look.
The hoods are available with an internal or external blower. The internal blower version is also available with recirculated configuration.
The necessary hood size depends on the cooking unit, the volume of air that needs to be moved and the length of the duct run.
Consult pre-sales for specific installation and ducting applications.

CEILING MODEL 700

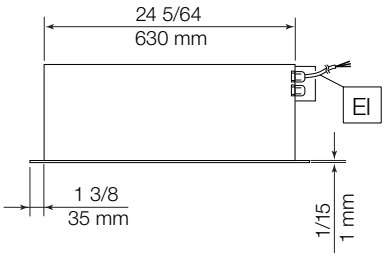
BOTTOM VIEW

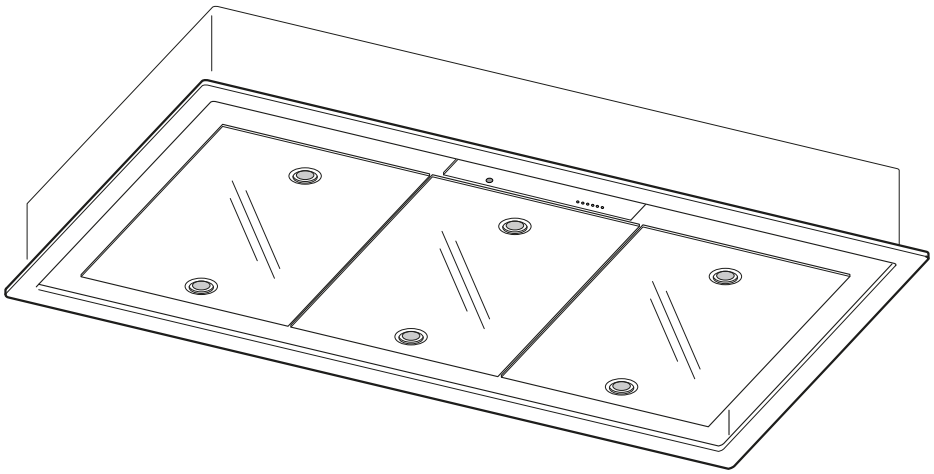


FRONT VIEW



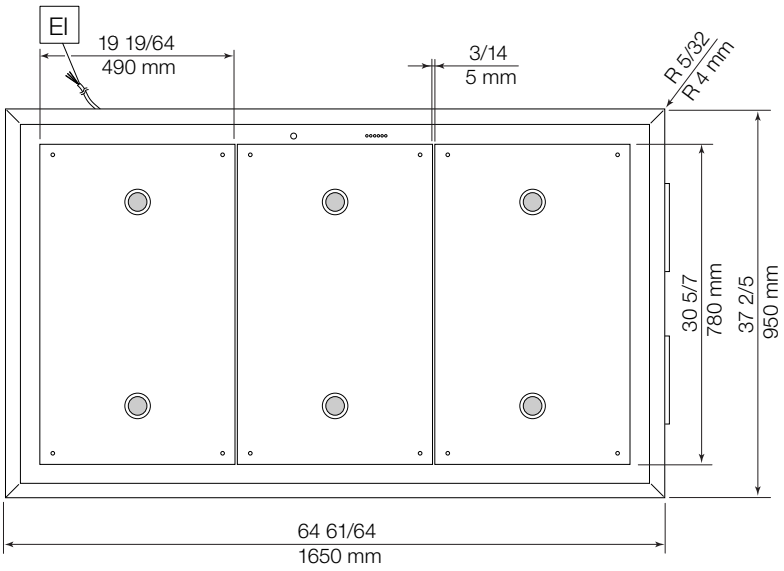
SIDE VIEW



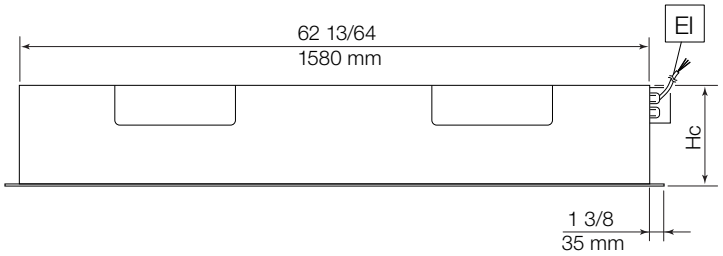


CEILING MODEL 950

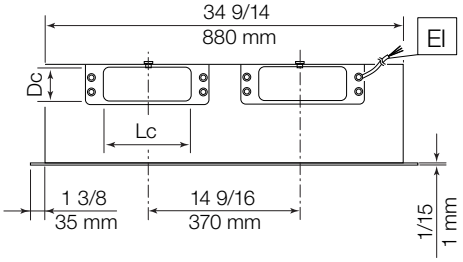
BOTTOM VIEW

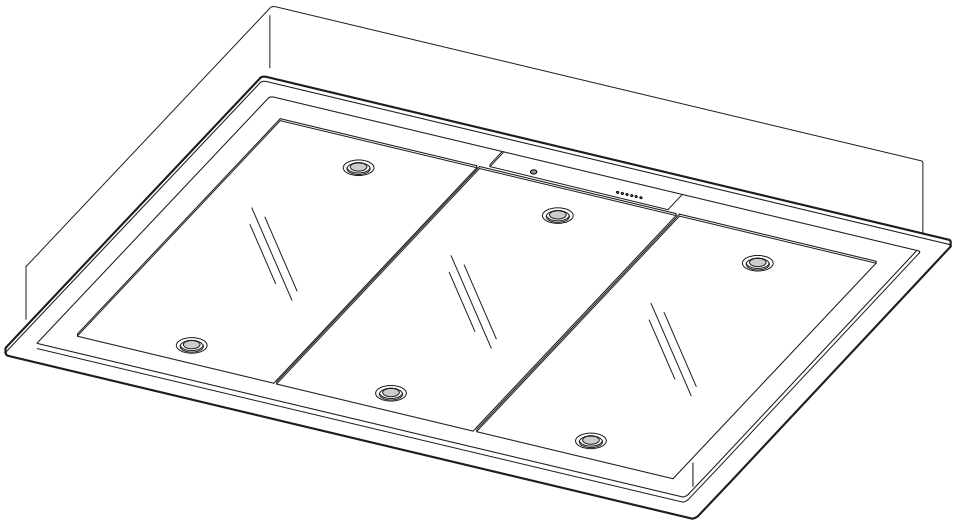


FRONT VIEW



SIDE VIEW





CEILING HOODS MEASUREMENTS

Model	External Dimension L (mm) × D (mm)	Cut Out Dimension L (mm) × D (mm)	Blower (m^3/h)	Filter n	Weight (kg)
700	1650 × 700	1590 × 640	2 × 850	3	65
950	1650 × 950	1590 × 890	2 × 850	3	90

Motor Type	Frame Height Hc (mm)	Channel's Dimension Lc (mm) × Dc (mm)
External	200	300 × 110
Internal	200	220 × 90
Recirculation	250	220 × 90

PLANNING NOTES

Grand Cuisine cooktop ceiling hoods are recommended for use with Grand Cuisine induction and gas cooktops and integrated modules.
The hoods are available with an internal or external blower. The internal blower version is available also with recirculated configuration.
The necessary hood size depends on the cooking unit, the volume of air that needs to be moved and the length of the duct run.
The exhaust connection can be placed on all four side faces.
Consult pre-sales for specific installation and ducting applications.

SPECIAL REQUIREMENTS

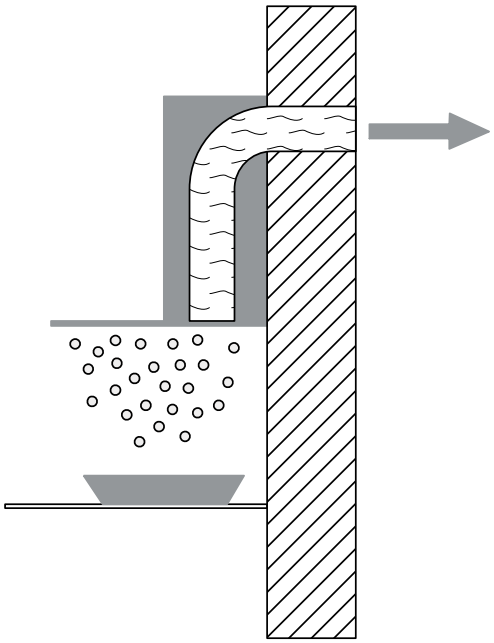
ELECTRICITY

Model	Power supply	Nominal power (kW)	Max current (A)	Blower n × Q (m^3/h)
Island/Wall 1 Chimney	230V~ 50 Hz	0.250	1.1	1 × 1200
Island/Wall 2 Chimneys	230V~ 50 Hz	0.500	2.2	2 × 1200
Ceiling Internal blower	230V~ 50 Hz	0.850	4	2 × 850
Ceiling External blower	230V~ 50 Hz	–	–	–

ELECTRICAL REQUIREMENTS

Electrical connections must correspond with local requirements for indoor installations. National or local regulations set by competent supervisory authorities must be observed.
The connection must be made in accordance with the electrical diagram.
The hoods are designed to be connected to a fixed socket by means of a flexible cable.
In the case of custom installations the values of power and current may vary.

HOODS TYPES

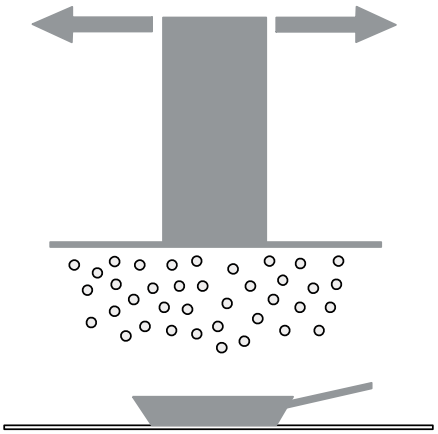


EXTRACTION HOODS

Extraction hoods are the ideal solution for removing cooking fumes from the kitchen area. They can be installed with either internal motors or external motors. Internal motors cannot be used for an exhaust air path longer than 5 m. Since the hoods can remove an air volume of up to 3000 m3/h, the exhaust air path must be designed and constructed accordingly. This means a cross-section of at least 180 mm and a minimum number of bends, angles and reductions. Please note that when operating with air extraction the discharged air must be replaced. Additional air inlet vents may be needed and it may be necessary to heat/cool the incoming air. Particular attention must be paid in the case of open fires or gas heating in the same area, and if the local regulations demand it, local authorities must be consulted.

AIR CIRCULATION HOODS

Air circulation hoods differ from extraction hoods in that the fume-laden air is not expelled but is returned to the living area after being cleaned by the grease and carbon filters. Fat and grease are absorbed by multi-layer metal grease filters (this is also the case in extraction hoods) and the cooking fumes are bonded by active carbon filters.
Neither filter absorbs the moisture resulting from cooking so it is important to air the room briefly after cooking in order to remove the damp air and avoid the possibility of mildew.
Air circulation hoods can be used in enclosed kitchens, low-energy and passive houses and also if an insufficient supply of air is available when an air-operated heating system is in operation at the same time.
An air circulation hood should be avoided if a grill, deep-fat fryer and a wok are in operation at the same time.
When designing a system with a recirculation hood it is necessary to allow approx. 2 m of free space for the blow-out of the exhaust air.



HOOD SIZING EVALUATION - WALL/ISLAND HOOD

PLANNING NOTES

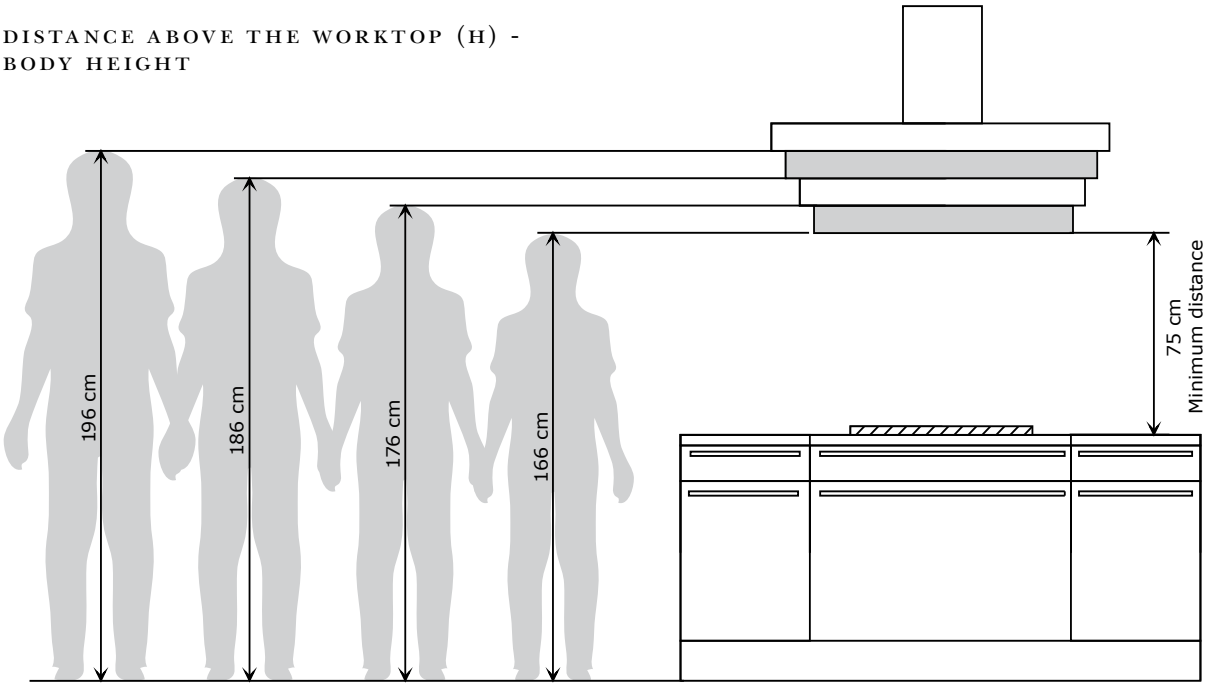
Island hoods and wall hoods are available in different sizes to match the different cooktop configurations and control the flow of air under the hood accordingly.
For maximum effectiveness, the distance between the top of the cooking surface and the hood should be 750 mm (H). It is recommended to mount the hood more than 750mm (H) above the cooktop depending on the body height improving the visibility of the worktop and avoiding small risk of head injury.-

The distance must not be less than 750mm in case of gas hobs. If the hood is mounted at a different height it may be necessary to recalculate the width of the hood.
The necessary width (L) can be calculated using an overlap angle of 7° for wall-mounted hoods and 10° for island hoods.
The layout designs provided below apply to hoods for induction and gas cooktops.

EXAMPLE OF HOOD CHOICE CONSIDERING H = 750 MM

Cooktop C (mm)	Distance H (mm)	Hood (Glass) L (mm)	Model
1050	750	1500	Island/Wall – 1 Chimney
1610	750	1900	Island/Wall – 2 Chimney
1740	750	2100	Island/Wall – 2 Chimneys
2300	750	2600	Island/Wall – 2 Chimneys

DISTANCE ABOVE THE WORKTOP (H) - BODY HEIGHT



HOOD SIZING EVALUATION - CEILING HOOD

PLANNING NOTES

For ceiling ventilation the volume of the room is taken as reference for the air flow calculation.
The volume of the room (m3) should be multiplied by a factor of 10 to calculate the necessary air flow (m3/h).
In presence of Sear Hob or Surround Induction Zone or in case of recirculation, the volume of the room should be multiplied by 12.

Example of air flow calculation

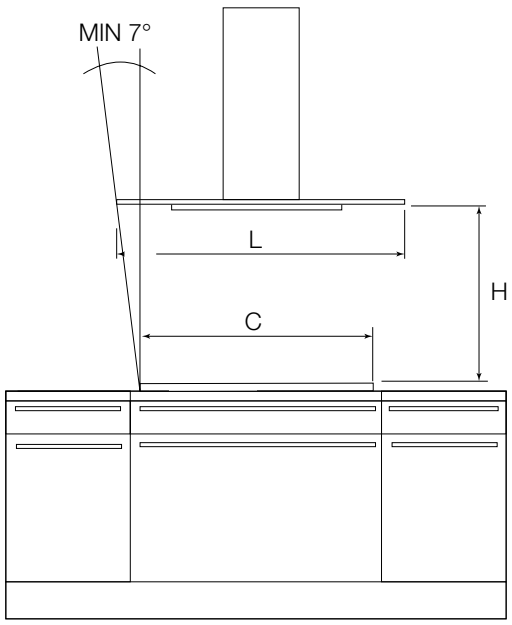
- kitchen floor space = 25 m2
- ceiling height = 3 m

Volume of the room = 25 x 3 = 75 m3

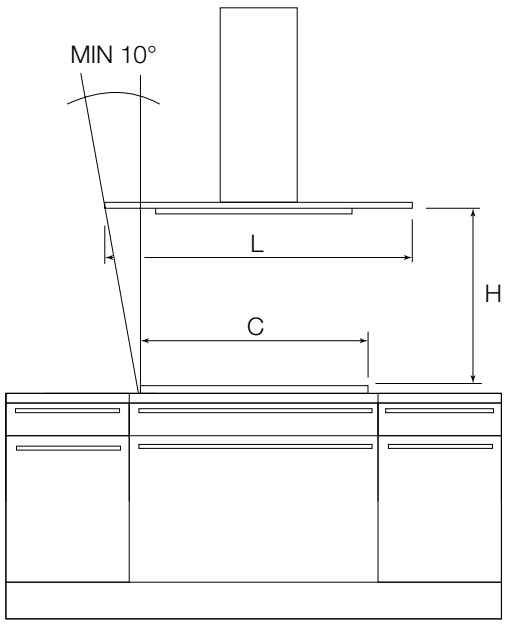
Calculated air flow = 75 x 10 = 750 m3/h*

*In presence of Sear Hob or Surround Induction Zone or in case of recirculation ceiling hood, Calculated air flow = 75 X 12 = 900 m3/h.

WALL HOOD



ISLAND HOOD



AIR CURRENTS IN THE ROOM

PLANNING NOTES

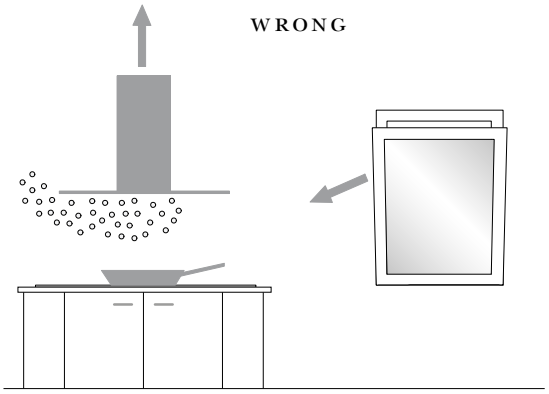
The cooking area is subject to different air currents caused by the movement of people or open doors and windows. These factors must be considered for an optimum hood function.

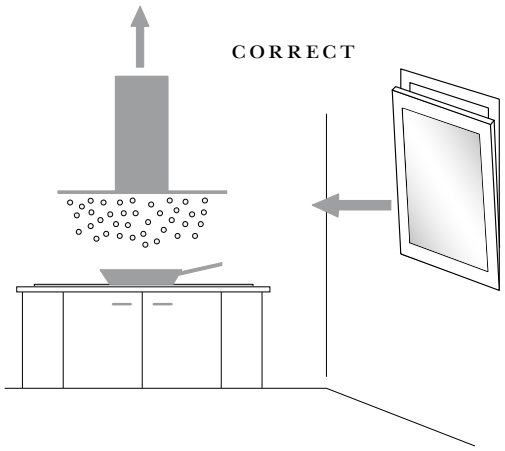
The function of the hood is to draw air from the room, so it is necessary to ensure there is a good supply of fresh air from the outside. In order not to interfere with the correct operation of the hood, the current of fresh air should not move sideways towards the hood because it would have the effect of driving away the fumes before they can be absorbed by the metal grease filters.

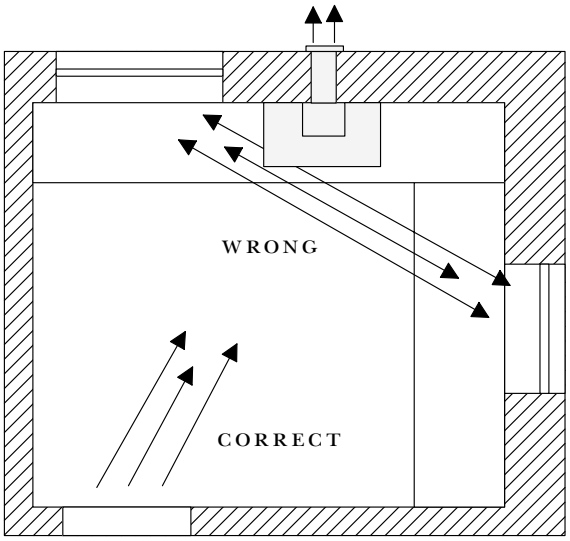
Cooking fumes rise naturally towards the hood but are only accelerated towards the area's suction at a distance of about 100–150 mm from the hood. Up to that point, the heat of the fumes plays an important role. The higher the temperature, the faster they rise.

If during this phase the flow of the fumes is disturbed by lateral air currents, it will be pushed away from the hood and spread into the room. In this case steam is not the problem because it will be absorbed by the replacement air, but the particles of fat could be deposited on surrounding furniture and the cooking aromas will not be properly captured.

To get the best possible effectiveness, the airflow must always be directed towards the hood and be generated by the suction fan itself. Windows and doors in the immediate vicinity of the hood should remain closed.





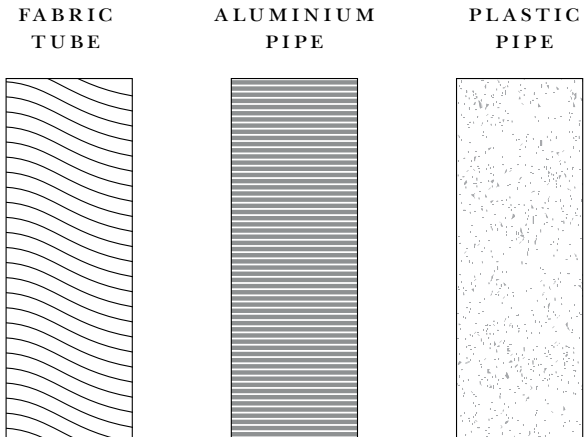


EXHAUST AIR MANAGEMENT

The management of exhaust air and the choice of components used for this are important factors in order to achieve a fully functioning system.

The most commonly used air ducting materials are:

Folded spiral - seam pipe DIN 24145 – to be used if intense fire protection is required.
Flexible ducting DIN 24146 - non-flammable according to DIN 4102 Class A1 heat – resistant up to 200 °C.
PVC coated fabric tube – temperature resistant from -10 °C to +75 °C.
PPS pipe according to DIN 4102, low flammability.

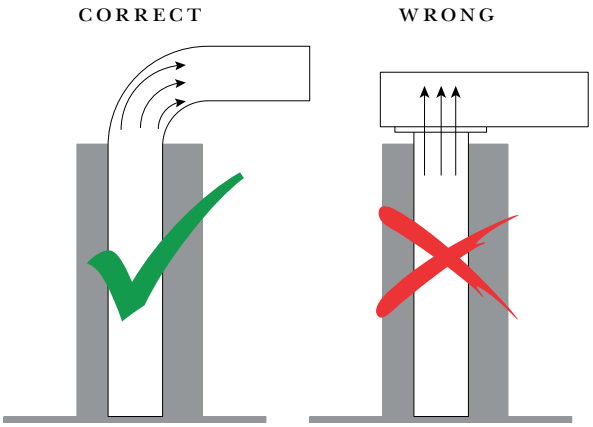


When planning the exhaust air path the frictional resistance must be kept as low as possible. The smoother the path, the lower the frictional resistance towards the steaming air.

Round channels are preferable to rectangular channels. If for reasons of space flat exhaust ducts must be used, a minimum height of 90 mm is recommended.

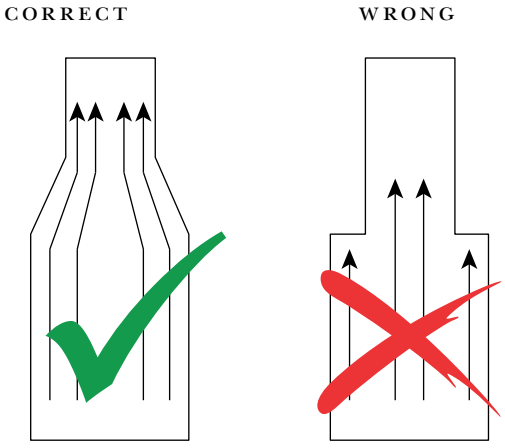
Noise can be caused by the flow of the air in the ducts. Solid and flexible metal tubes and pipes and solid plastic pipes can have disadvantages because their solid bodies and hard surfaces carry noises more intensely than fabric tubes.

The exhaust air path should not include any unnecessary angles and bends. When using flexible tubes it must be ensured that the tubes are installed fully extended in order to keep the frictional resistance as low as possible.



Avoid reductions in the cross-section of the exhaust path because this causes a performance reduction of up to 30% and an increase in the airflow speed which will result in an increase in noise. If reductions in the cross-section cannot be avoided they should be as smooth as possible in order to avoid air turbulence and increased counter pressure.

Tube clamps and pipe connection parts must be linked in such a way that no leakage can occur from the air stream.



Duct connections leading through the roof and telescopic in-wall connection boxes must have the same diameter as the air tube.

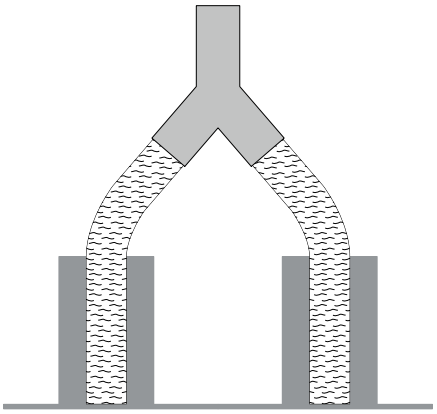
Exhaust air pipes made of brick (ventilator bricks) are not ideal as they cause a build-up of very high counter pressure and are usually only produced with cross-sections of 100 mm and 125 mm.

If exhaust air pipes need to be connected together, a Y-piece should be used whose angle from the two secondary pipes to the main pipe is as small as possible. The cross-sections must be specified so that the airflows in the secondary lines can be fully absorbed by the main line without causing problems with counter pressure.

In order to avoid or minimise the formation of condensation, a back water lid should be built in at the end of the exhaust air path. If the exhaust path is installed horizontally it must be installed with an incline approximately 1° in the direction of the exterior wall. In the case of vertical air paths it can be useful to install a condensation trap.

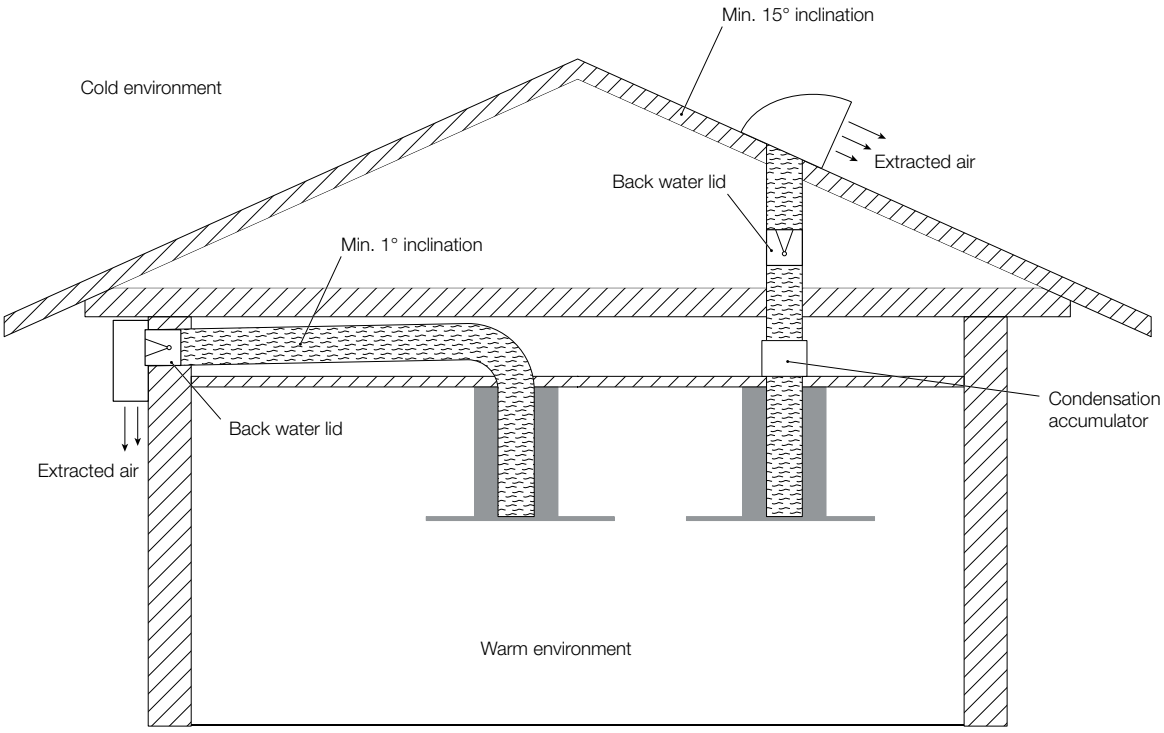
In the case of exhaust ducts leading through the roof and installations with external motors, the exhaust vent should be fixed on the side situated away from the prevailing wind in order to prevent the back water lid from flapping and allowing rain to enter.

For the optimal performance of an exhaust air system the frictional resistance within the whole system must be kept as low as possible.



Joining	Upside down Y-branch
2 X ∅ 150 mm	∅ 200 mm
2 X ∅ 180 mm	∅ 250 mm
2 X ∅ 200 mm (*)	∅ 315 mm

(*) normal installation



SAFETY

Safety considerations must be observed when planning an air extraction system in a situation with an air-based heating system.

Modern homes and apartments, especially low-energy and passive houses, are built to save energy and consequently they are almost hermetically sealed.

Hood systems designed for air extraction will create low pressure in the living area and/or house, unless sufficient ventilation is ensured. This low pressure will occur very quickly if there is no additional air supply to compensate for the extracted air.

Heating systems based on room air, an open fire for example, are significantly influenced in their function by the operation of an air extraction system and can cause problems with fume removal and an accumulation carbon monoxide in the atmosphere of the room.

If an air extraction system and an air-based heating system are to be used simultaneously, the low pressure in the room must not exceed 4 Pa.

In order to get an idea of what this means, here is a small comparison:

1 bar = 1000 mbar = 100000 Pa

A digital meteorological station purchased in a normal store measures air pressure with an accuracy of 1 mbar or 100 Pa. 4 Pa are equivalent to 0.04 mbar.

Air extraction systems operate normally with superchargers which stabilise at pressures of 400 Pa - 1000 Pa, so low pressure of 4 Pa is reached extremely quickly in a sealed room. The volume of the room plays a small part here.

In order to ensure a safe installation it is recommended to contact the relevant local authority, chimney sweep or certified heating engineer before installing an air extraction system in connection with an air-based heating system. In some countries this is a legal requirement.

There are various measures which can guarantee a safe and efficient operation of both systems (forced ventilation):

- Electrolux Grand Cuisine air supply systems (which are activated by the hood)
- Window contact switches
- Installation of an air circulation hood

All forced ventilation measures must be calculated. It cannot be assumed that in the case of an air extraction path with a diameter of 180 mm an air supply with a cross-section of 180 mm is sufficient.

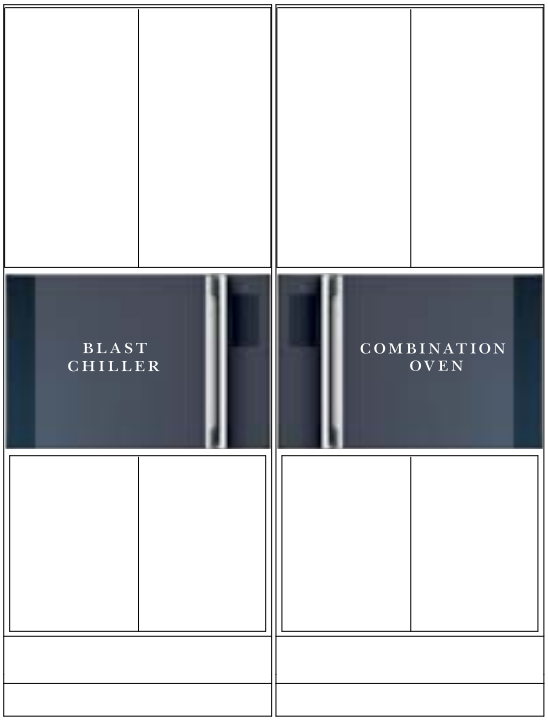
Supply and extraction air-wall boxes should be avoided since they have a volume flow of about 120 m3/h and Electrolux Grand Cuisine extractor hoods have significantly higher volume flows.

The required air supply can be calculated quite easily from basic principles. If a local specialist (local authority, chimney sweep or certified heating engineer) is consulted at an early stage, problems later on can be avoided.

Please note that in some countries if a chimney sweep or other authority determines that an extraction unit has not been correctly installed and is interfering with the operation of the heating system and is thus potentially dangerous, they are bound by law to stop the system from being used.

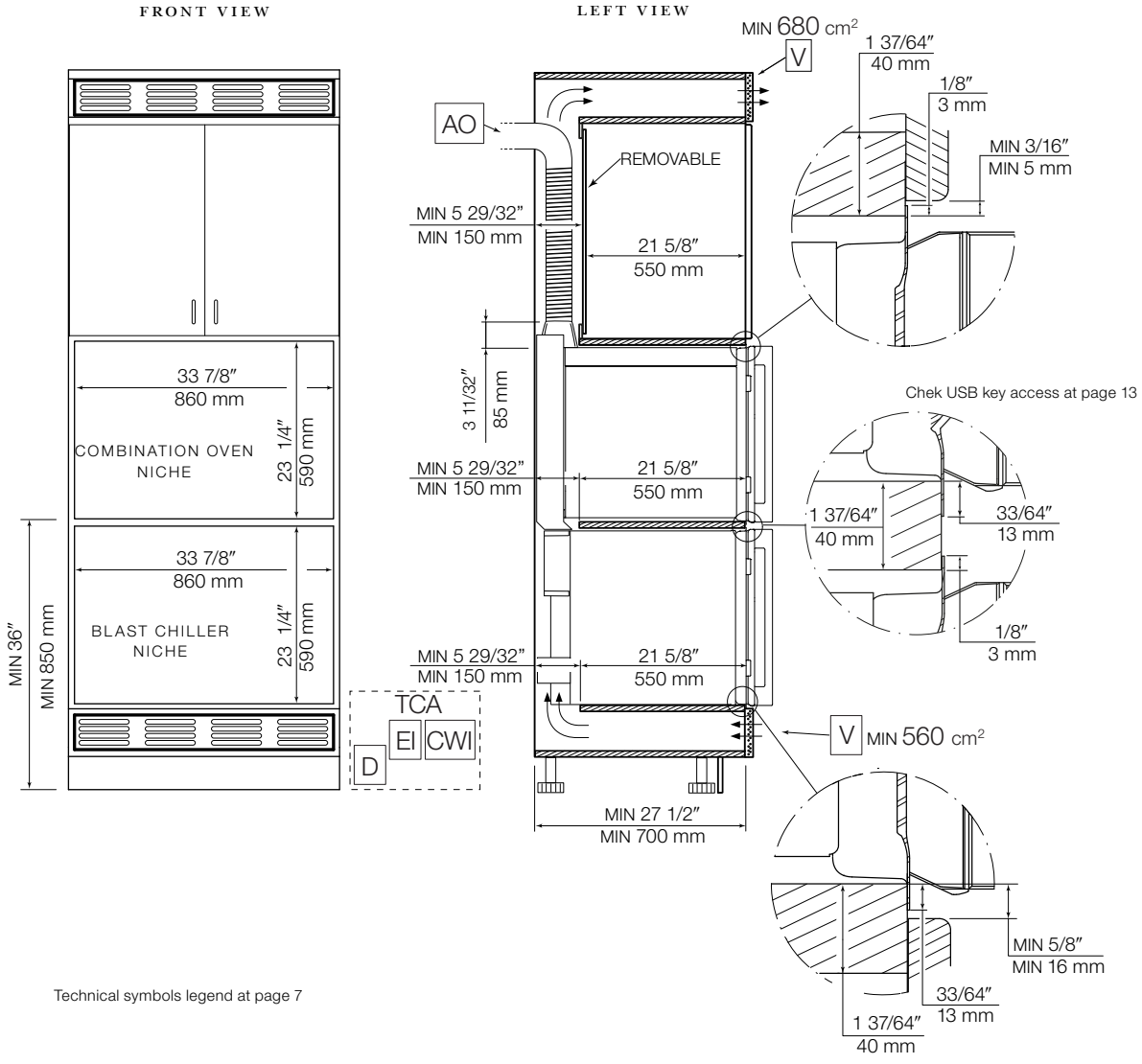
STACKED INSTALLATION

See the sketch below for the recommended layouts for the installation of both the Combination Oven and the Blast Chiller in kitchen cabinets; for different layouts please consult the technical service.
The Combination Oven is not designed for stacking or built-under installation.



Cab. niches (H × W × D)	590 × 860 × 700 mm
Thickness of the shelves	40 mm
Depth of the shelves	550 mm

It is recommended to fix the cabinet to the wall.
The cabinet panels and shelves have to be waterproof.
The rear cabinet panels above and below the Combination Oven and the Blast Chiller must be removable for installation and service.
It is suggested to predispose a removable cabinet panel on the left hand side of the Combination Oven for easy service.



Technical symbols legend at page 7

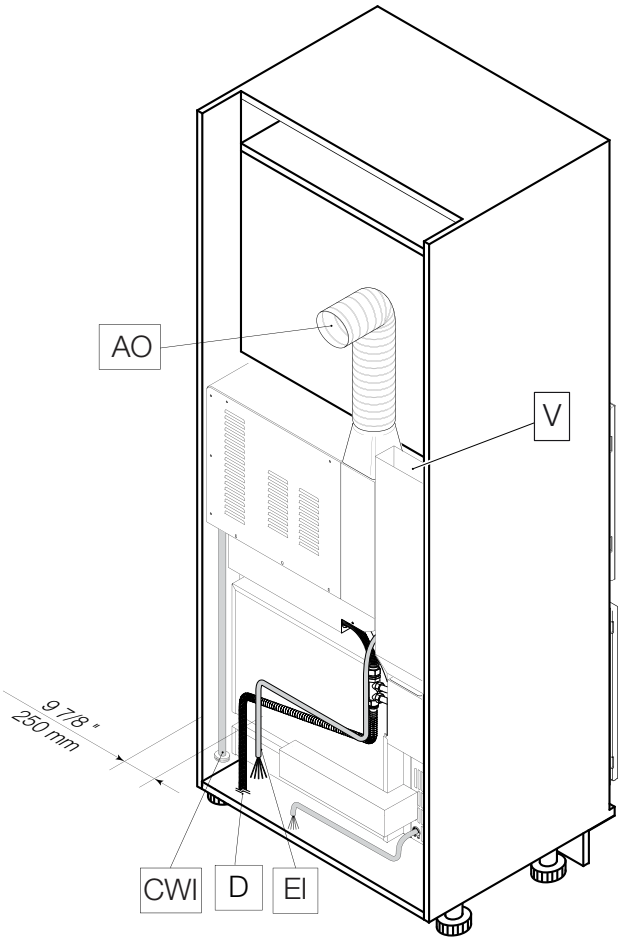
PLANNING NOTES

Provide an external outlet or hood outlet to collect the oven exhaust air. It is recommended also to avoid humid air and cooking smells inside the kitchen.
The pipe of evacuation of the air must be dimensioned in order to guarantee 150 m^3/h airflow and an outlet area of at least 70 cm^2.
Install an external extractor fan when:

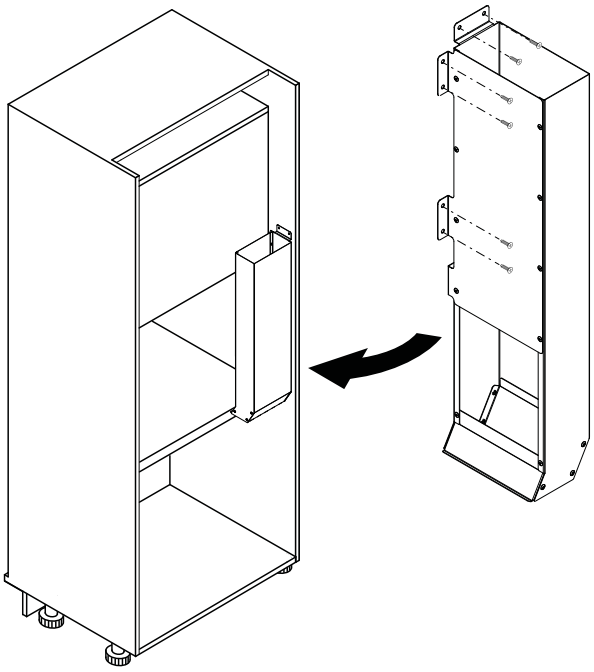
- The pipe (∅ 100) is more than 1.5 m in length
- There is more than one 90° bend on the pipe

It is recommended to avoid traps in the air outlet pipe in order to prevent deposits of condensation.

Provide the air outlet pipe with a device in order to prevent any cold air back flow and prevent the entrance of any obstruction as leaves or insects.
It is recommended to avoid traps in the air outlet pipe in order to prevent deposits of condensation.
It is necessary that the drain connection point is equipped with a siphon device.
Leave a minimum of 300 mm height between the oven drain outlet and the drain connection point.
The drain pipe is not supplied with the Combination Oven.



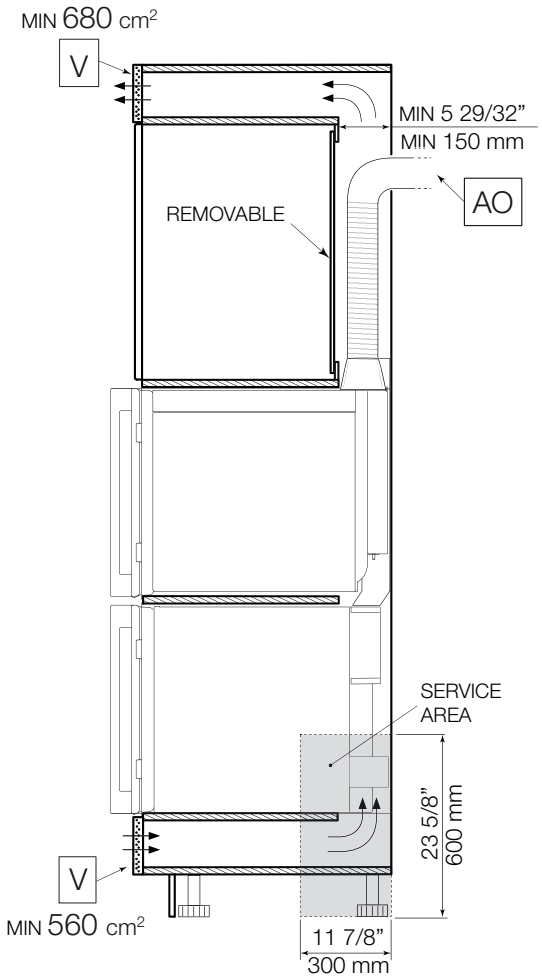
Technical symbols legend at page 7



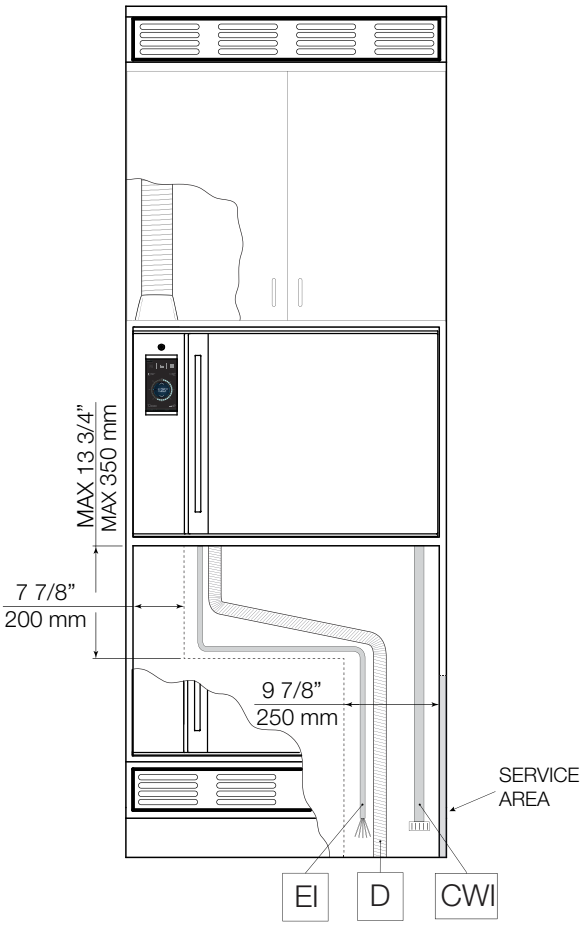
Install the air conveyor (available as accessory).

When the depth of the cabinet is shorter than 750 mm, it is recommended to respect the disposition of pipes and cables shown in the sketches below.

RIGHT VIEW



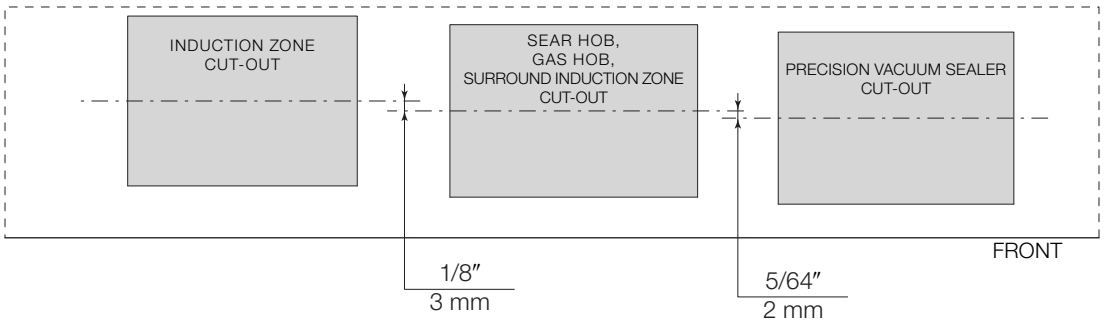
FRONT VIEW



It is important to close the Service Area with a removable panel in order to guarantee correct ventilation.

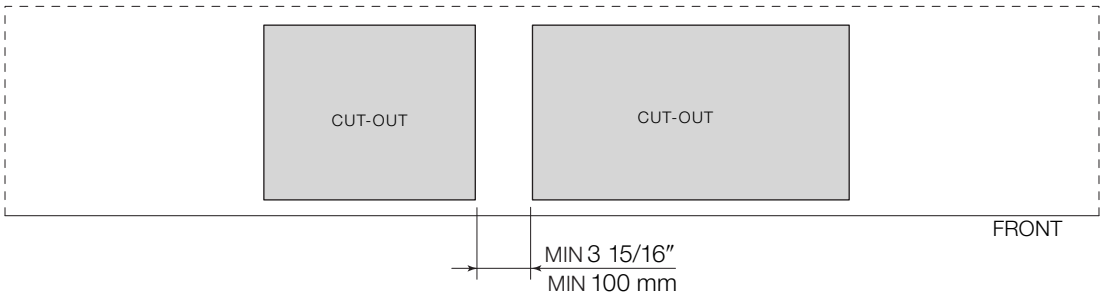
GENERAL PLANNING NOTES FOR COUNTERTOP INSTALLATION

In order to align the front edge of the appliances it is necessary to position the cut-out at a certain distance from the countertop front edge.
Look at the sketch below.

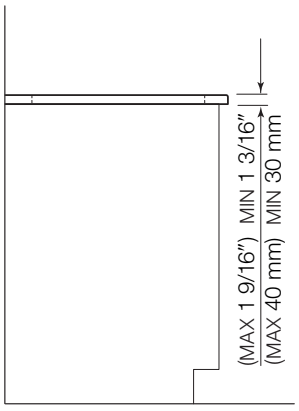


A minimum distance between two cut-outs is recommended.

IMPORTANT: The overlapping trim is different from appliance to appliance: in order to keep the side edges at the same distance refer to the technical drawings contained in the previous sections.



IMPORTANT: To ensure correct ventilation all appliances inserted in the countertop need to be separated by internal panels below the worktop. To calculate the minimum distance between the appliance and the internal panels refer to technical drawings.
If the Gas Hob is present the countertop thickness has to be between 30 and 40 mm.



SUMMARY OF TECHNICAL REQUIREMENTS

	Electrical Power Supply	Nominal Power	Max Current	Inlet Water	Water Drain	Gas	Cold Air Intake	Hot Air Exhaust
Combination Oven	400V 3N~ 50 Hz (three-phase + neutral)	6.0 kW	13.2 A	3/4″ Cold water supply (drinking water) Max temperature 20 °C, Pressure between 150 and 600 kPa (1.5–6.0 bar / 22–87 psi) – Please see note on water quality below.	Oven drain outlet diameter 25 mm Max temperature 100 °C		Around door - no connection required	∅ 100 mm (3 15/16″) Moist air/cooking smell discharge at rear to be conveyed externally. Provide air vent exit on upper side of cabinet
Blast Chiller	230V~ 50 Hz (single-phase)	0.87 kW	4.5 A				Air intake from the front side - provide the air vent inlet in the area below the appliance	Outlet at the backside of cabinet – see diagram
Induction Zone	400V 3N~ 50 Hz (three-phase + neutral)	12 kW	18 A				Air inlets at the front at floor level through the kickplate – see diagram	Outlet at the front at floor level through the kickplate – see diagram
Gas Hob	230V~ 50 Hz (single-phase)		<1 A			Natural Gas G20 (20mbar), 1/2″ bottom side. For other gas families see installation manual.	Air inlets at the front at floor level through the kickplate – see diagram	
Surround Induction Zone	230V~ 50Hz (single-phase)	3.5 kW	15 A				Air inlets at the front at floor level throgh the kickplate – see diagram	Outlet at the front at floor level through the kickplate – see diagram
Sear Hob	400V 3N~ 50 Hz	3.5 kW	5 A					
Precision Vacuum Sealer	230V~ 50 Hz (single-phase)	0.75 kW	3.2 A					
Stand Mixer	208V–240V~ 50/60 Hz	0.45 kW	2.1 A					
Island/Wall 1 Chimney	230V~ 50 Hz (single-phase)	0.25 kW	1.1 A					
Island/Wall 2 Chimneys	230V~ 50 Hz (single-phase)	0.50 kW	2.2 A					
Ceiling Internal blower	230V~ 50 Hz (single-phase)	0.85 kW	4 A					

In some areas a water treatment system may be needed to prevent damage to the system.
Data on total hardness, conductivity, Chloride Cl^- and pH, which are readily available from the water supply company, are needed for the evaluation.

CE

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